

Agricultural.

Milk and Grain for Hogs.

Skim milk fed with grain is a valuable food for hogs at all periods of their growth, but particularly so during the earlier periods. Mixed milk and grain make a better ration for hogs than either alone. Fed in combination with grain, skim milk has about sixty per cent. more feeding value than when fed alone. About one hundred pounds of skim milk will take the place of twenty-three pounds of grain in the former case and fourteen in the latter. Hogs fed on milk and grain ration make much more rapid gains than either those fed on milk or grain alone.

Hogs fed on milk alone gain very slowly, and do not keep their health any too well, and in some cases they are off their feed so frequently that it is necessary to make a change in their feed to tempt them to greater eating. The appetite interferes with their growth for all time. Hogs brought up in this way, even if a change in feed is made whenever they show a falling off in appetite, do not make as heavy a weight as those fed milk and grain right along. Milk and grain-fed hogs without exception keep in excellent health. In the same way hogs fed on grain and no milk do not do well, and make a rather poor showing for the amount of grain eaten. Experience has shown that hogs fed on grain alone require three pounds of digestible matter to make one pound of gain, and as they grow older this proportion does not differ much. Young hogs that have not been doing well can be fed regularly on skim milk and grain, and within a short time a marked improvement will be noticeable.

A good proportion for a ration is two or three pounds of skim milk to one pound of grain. The gain is not only good for both the grain and milk, but pound for pound the milk and grain are converted into a good profit.

Hogs fed on milk alone or grain alone when on pasture do much better than hogs similarly fed in small pens. Those fed on milk in the pasture gain more per day and require less dry matter than hogs fed in the pens. On the other hand, hogs fed milk and grain in combination do better in pens, gaining more per day than those on pasture, and require practically the same amount of food to make a pound of flesh.

Iowa. C. S. SEAMAN.

Butter Market.

With light receipts of butter during the past week and higher rates at other points, dealers have felt justified in asking 28 cents for Western spruce tubs, but not many sales were made as high as 27 cents, 27 cents being the ruling price on such as was sold. Good firsts sold at 25 to 26 cents. June creamery in storage was in demand at 24 cents for best lots, which are scarce, and low grades at 19 to 22 cents are nearly gone, but little selling below 23 cents. Best marks of Eastern are held at 26 cents, but most arrivals sell at 22 to 25 cents. Boxes and prints in fair demand at 28 to 29 cents for Northern creamery, 25 cents for extra dairy and 20 to 24 cents for common to good. New Northern dairy in tubs sells well at 24 cents for Vermont and 23 to 24 cents for New York. Firsts are 21 to 22 cents and seconds 18 to 20 cents. Not much medium or low-grade stock offering. Some choice renovated sales at 22 to 23 cents and common to good at 18 to 21 cents, but it is weak in view of the probable passage of the law requiring it to be branded. Imitation creamery at 16 to 20 cents, and ladies at 15 to 18 cents, are but little wanted, excepting by bakers and confectioners.

The receipts of butter at Boston for the week ending March 15, were 10,812 tubs and 19,418 boxes, a total weight of 523,230 pounds, including 6100 pounds in transit for export, and with the latter deducted the net total is 519,130 pounds, against 484,050 pounds the previous week and 778,899 pounds the corresponding week last year.

The exports of butter from Boston for the week were 3602 pounds, against 189,022 pounds corresponding week last year. From New York the exports were 457 tubs.

The Quincy Market Cold Storage Company reports the stock of butter this week at 17,981 tubs, against 19,263 tubs same time last year. The Eastern Company reports a stock of 2753 tubs, against 3453 tubs, and with these holdings added the total stock is 20,734 tubs, against 22,718 tubs, a decrease as compared with last year of 2000 tubs. The reduction last week was 7085 tubs. At this rate there will not be much of the held stock left in two or three weeks more.

Better Farming Needed.

Agriculture is the occupation of the majority of the people of this country; hence it seems, when agriculture is flourishing, all other business should be prosperous. Hence it follows that anything which aids the agricultural cause benefits the whole country and the whole people, for all its inhabitants must be fed and clothed.

The improvement of the soil should, then, be the aim of all true farmers, and especially all farm owners. As a rule, however, we have two distinct classes of farmers; the first and larger class being those who farm for dollars and cents, that can be got out of the farm during the current season; the second class are those who farm for permanent improvement and the dollars they expect, not only in the present, but in the future. If their crops do not pay the first season for the extra labor, they know they will certainly pay the second season, the future crops being benefited thereby.

How much better, then, the country at large would be, in a few years, if our farmers would till the soil for permanent improvement. It is said that "he who makes two blades of grass to grow where but one grew before," is a public benefactor. Our farmers at large do not generally see this or will not see it, and so keep on with the old skinning process, their farms going down and producing less each season.

Labor upon the farm costs much and labor spent in working poor soil does not pay. Make what land you till rich, and remember that it costs no more to hoe an acre of good corn than it does to hoe an acre of poor corn. This is true of all crops raised upon the farm.

Make your soil rich if you only till one acre. Make it a rule to do your work well, and when you lay a field down to grass, do it with the aim in view to make it rich enough to cut stout hay for a term of years. Make the field so smooth that the hay can be easily handled and harvested. Spare no time or pains in preparing the soil for the hay field, for it will certainly pay every time.

Clear each field as you take it up so that when you put down to grass you can do so without leaving any obstructions upon the field. Make thorough work as far as possible, and you will find, after a few years of this kind of farming, that the value of your farm

is truly advanced in money value besides the comfort of tilling the fields in the future. The thoughtful farmer will see many places upon the farm which he can greatly improve if he really desires to do so. He need not be told when or where improvements can be made. Such opportunities naturally present themselves to the industrious and ambitious farmer. He can see them at a glance and usually starts to improve them at the first opportunity.

The farmer needs courage, and if he lacks this he would fail to make a success of farming, the same as failures follow in other occupations. Courage, thrift, industry, integrity and economy will certainly carry a man forward and upward, and he will meet with success in farming as well as any other walk of life.

Oh, shame for him who sneers at toil
And shames his share of labor;
The knave but robs his native soil,
While leaning on his neighbor.

A. E. FAUGHT.

Sidney, Me.

New York Markets.

Domestic potatoes are in light supply and steady. State fair to prime \$2.15 to \$2.50 a sack, and \$2.40 to \$2.50 for 180 pounds. Foreign are weak at quotations on reports of heavy shipments to come. Belgian 168-pound sack \$2, Scotch, Irish and English \$2 to \$2.10, poor to fair lots \$1.60 to \$1.90 a sack. South Jersey sweet potatoes from \$3.50 to \$5 a barrel. Good onions growing scarce and held firm, but lower grade being pushed off. State and Western yellow \$3.25 to \$3.65 and red \$3.25 to \$3.75 a bag. Connecticut red or yellow \$3.50 to \$4 a barrel and white \$3 to \$3.50. Orange County good red or yellow \$2.75 to \$3.25 a bag and poor to fair \$1.50 to \$2.50. Havana \$2.50 a crate and New Orleans shallots \$3 to \$5 a hundred bunches. Old beets are \$2 to \$2.50 a barrel, Florida new \$1.50 to \$2 a crate, \$4 to \$6 a hundred bunches, New Orleans \$3 to \$4 a hundred. Carrots \$1.25 to \$1.50 a barrel. Leek \$2 to \$2.50 a hundred bunches. Celery dull for lower grades. State 10 to 80 cents a dozen roots and Jersey flat bunches 75 cents to \$1 a dozen, California \$2.50 to \$3.50 a dozen, and Florida \$2.25 to \$2.50. New Orleans radishes \$2 to \$3.50 a hundred bunches. Russia turnips \$2.50 a box for Jersey, and 75 to 80 cents a barrel for Canada. Squash, Hubbard, \$2.50 to \$3.50 a barrel, and marrow \$2.50. Asparagus, Charleston extra \$1.25 a bunch, prime \$1, short 40 to 65 cents and California \$7 to \$10 a dozen.

Cabbages in fair supply, State at \$12 to \$14 a ton, \$1 to \$1.25 a barrel crate, and Florida \$1.25 to \$1.50 a crate. California cauliflowers \$1 to \$2 a case. Sprouts 15 to 20 cents a quart. Norfolk kale 25 cents to \$1 a barrel, and spinach 75 cents to \$1.50, with Baltimore \$1 to \$1.25. Florida lettuce 75 cents to \$2 a barrel. Bermuda parsley \$1 to \$1.75 a crate and New Orleans \$3 to \$4 a hundred bunches. Romaine Bermuda 50 cents to \$1.75 a crate, and New Orleans \$4 to \$5 a barrel. New Orleans chileory \$3 to \$5 a barrel, and escarol \$3 to \$4. Florida egg plants \$3.50 to \$5 for half-barrel crates, and tomatoes \$1.50 to \$3.25 a carrier. Havana okra \$1.50 to \$2.50 a carrier. Florida green peas \$1.50 to \$2.50 a crate, and string beans \$3 to \$4 a crate or bushel basket.

Hothouse products in better supply. Lettuce in small demand, good to fancy at 35 to 50 cents a dozen, poor to fair 30 cents to \$1.25 a case. Cucumbers easier at \$1.37 to \$1.75 a dozen for No. 1 and \$3 to \$4 a box for No. 2. Tomatoes fair to fancy 15 to 30 cents a pound and mushrooms the same. Rhubarb \$4 to \$7 per hundred bunches and radishes \$1.50 to \$3.

Apples are dull and lower. Greenings range from \$3 to \$4 a barrel, Spy \$3.50 to \$5, Baldwin \$3.50 to \$4.50, York Imperial and Vine Sap \$3.25 to \$4, Gano and Ben Davis \$3.25 to \$3.75, red winter, fair grades \$2.50 to \$3. Cranberries in small supply, but demand light. Cape Cod fancy \$8.50 a barrel, good to prime \$7.50 to \$8. Jersey fresh cleaned \$5.75 to \$6.25 a barrel, and \$1.75 to \$2 a crate. Florida strawberries plenty and easy at 25 cents a quart for fancy, 28 to 30 cents for a few extra fancy and 15 to 23 cents for fair to good.

Boston Retail Markets.

Beef supplies are liberal for the demand, and prices rule about the same. For a choice sirloin roast, the cost is 25 to 28 cents per pound, with rib roast at 14 to 20 cents; a chuck roast is 10 to 12 cents per pound. Rump roast ranges from 20 to 25 cents per pound, while a face of rump roast can be bought for 15 to 16 cents per pound. The cost of a forequarter roast is 12 cents per pound. Round steak is 24 cents per pound, for the top cuts, with the bottom at 14 cents, and a cut through the round at 18 cents. Fancy New York porterhouse steak is 28 cents per pound, while choice sirloin steak is 25 cents. The cost of a choice rump steak is 30 to 35 cents per pound; rump tenderloin steak 35 to 40 cents. Altbone for soup is costing 8 to 12 cents per pound, as to the way it is cut.

For corned beef the price ranges from 8 to 12 cents per pound, the latter being for a fancy brisket. Fresh or corned beef tongues are 13 cents per pound, with salt-petered at 14 cents, and smoked 17 to 18 cents per pound. The cost of ox-tails is 10 to 15 cents each, with beef kidneys at 7 to 8 cents each.

Arrivals of veal on the market continue moderate, with prices about the same. Choice veal steak is 35 cents per pound, while loin of veal is 30 to 32 cents. Shoulder of veal is 12 cents per pound. Breast of veal costs the same.

The cost of offal supplies continues high.

March April May

There is a best time for doing everything—that is, a time when a thing can be done to the best advantage, most easily and most effectively. Now is the best time for purifying your blood. Why? Because your system is now trying to purify it—you know this by the pimples and other eruptions that have come on your face and body.

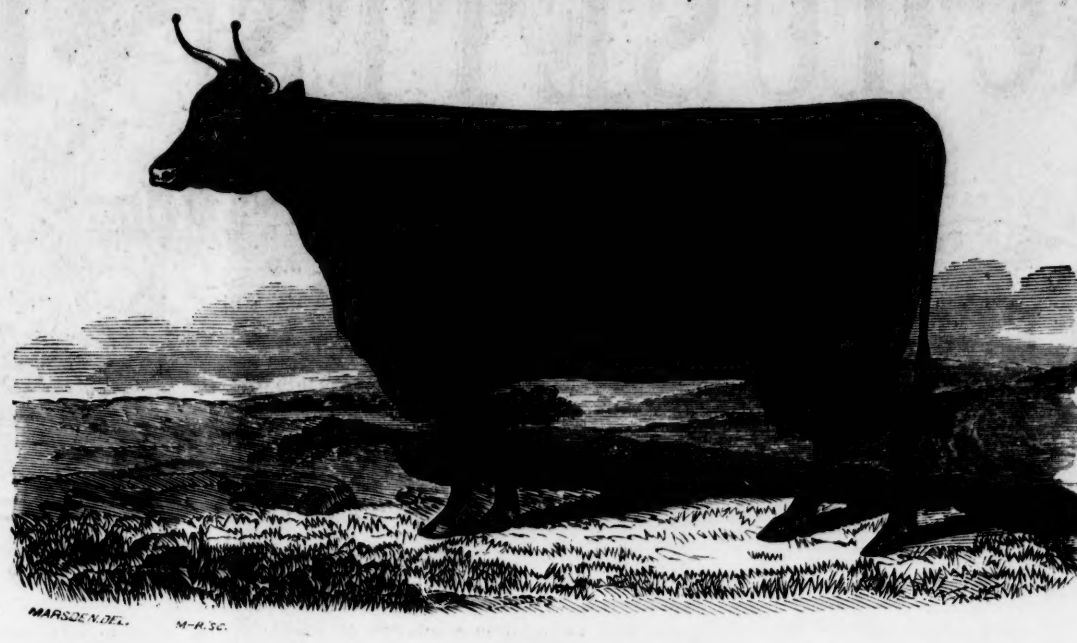
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Are the medicines to take—they do the work thoroughly and agreeably and never fail to do it.

Hood's are the medicines you have always heard recommended.

"I cannot recommend Hood's Sarsaparilla too highly as a spring medicine. When we take it in the spring we feel better through the summer." Mrs. S. H. Neal, McCray, Pa.

Hood's Sarsaparilla promises to cure and keeps the promise.



DEVON COW.

with offerings still small. Veal sweetbreads are 75 cents to \$1 per pair, while calves' livers are 60 to 80 cents each under light offerings. Calves' heads are 30 to 50 cents each. Lamb fries continue scarce at 75 cents to \$1 per dozen.

There are yet only moderate arrivals of spring lambs on the market, and prices rule high. The cost of a fine hindquarter of spring lamb is \$6 to \$8 each, while a forequarter ranges from \$1.50 to \$2.50 each.

Fall lambs are less plentiful and choice hindquarters are 18 to 20 cents per pound, with the forequarter 10 to 12 cents per pound. Loin of fall lamb is 18 to 20 cents per pound, while lamb or mutton chops are 16 to 25 cents per pound, as to cut. Leg of mutton is 16 to 18 cents per pound, with shoulder of mutton 10 cents per pound.

Fresh brook trout is 65 to 75 cents per pound, while fresh Cape pickerel are 20 cents per pound. For live lobsters the cost is 25 cents per pound, while boiled lobsters are 30 cents per pound. Florida pompano are being sent forward, and are 20 cents per pound, while red snapper costs 20 cents.

Some fine roe shad on the market 35 cents per pound, while jack shad is 25 cents. Shad roes are 60 cents per pair, with haddock roes 15 cents per pound. Florida sheephead is 20 cents per pound, while oyster crabs are 25 per quart, with shrimps 40 cents per quart.

Some fine Spanish mackerel are still coming in, and are 30 cents per pound, while fresh Western salmon from Columbia river is 35 cents per pound. Smoked salmon is 30 cents per pound with fresh turbot 15 cents per pound. Whitefish from the Great Lakes are 20 cents per pound with whitebait at 10 cents per pound.

Halls Island asparagus is \$1 per large bunch, while hothouse asparagus is 75 cents. The cost of string beans from the South is 25 cents per quart, with green peas \$1.50 per peck. Hothouse lettuce is 10 cents per head, with fancy escarole and romaine at 10 to 15 cents per head.

The cost of celery is 15 to 25 cents per bunch, with hothouse dandelions 60 cents per peck. For best greens the cost is 40 to 50 cents per peck, with spinach 40 cents per peck. Hothouse beets are in fair supply at 25 cents per bunch, with hothouse carrots 15 cents per bunch. Hothouse rhubarb is 15 to 20 cents per bunch.

Arrivals of Florida strawberries are coming along freely. The cost of best fruit is 45 to 50 cents a quart, with good berries 30 to 40 cents. Pineapples are in fair supply at 25 to 30 cents each. Bananas are plentiful at 25 to 30 cents per dozen for yellow Jamaicas, with Red Rancosa fruit scarce at 75 cents to \$1 per dozen.

Boston Fish Market.

The fish market is fairly well supplied again, and prices about as before the strike. Market cod are 35 cents a pound, large 40 cents, and steak 4 to 5 cents. Haddock 25 to 30 cents, hake, 5 cents for large and 3 cents for small, pollock 4 to 45 cents, cusk and flounders 3 cents. Striped bass scarce at 18 cents, black and sea bass 8 cents. Frozen mackerel 16 cents each for large and 10 cents for small. Pompano and Spanish mackerel 16 cents a pound, snappers 12 cents and sheepshead 7 cents. Frozen telefish 18 cents, whitefish the same. Lake trout are 8 cents, and sea trout 7 cents. Halibut, 8 cents for white and chicken, 6 cents for gray. Shad are coming in, buck at 40 cents each, roe at \$1, shad roes 75 cents a pair. Yellow perch 5 cents a pound, and white 10 cents. Pickerel from 6 to 12 cents as to size. Frozen Western salmon 10 cents a pound, fresh caught \$1.25 each. Frozen herring 3 cents a pound, eels and fresh tongues 10 cents and cheeks 8 cents. Lobsters scarce yet at 18 cents alive and 22 cents boiled. Shrimp \$1 a gallon. Frogs' legs \$1 to \$1.25 a dozen. Clams in good demand at \$1.25 a gallon, \$2.50 to \$3 a barrel in the shell. Oysters steady at \$1.15 for ordinary Norfolk, \$1.25 for selected and Stamford, fresh opened, and \$1.40 for Providence River.

Cold Frame and Hotbed.

Early tomato plants in a small way may be raised in flower pots or boxes in a warm kitchen window; so also may eggplants and peppers. When raising them in the house, the pot or box containing the seed should be placed quite near the stove for a few days, and the soil be kept well moistened until the plants begin to break ground, when they may be removed to a warm window. It is best, if practicable, to have but one plant in each pot, that they may grow short and stocky.

If the seed are not planted earlier than the first of April for out-of-door cultivation, a cold frame will answer. Select the locality for the cold frame in the fall, choosing a warm location on a southern slope, protected by a fence or building on the north and northwest. Set posts in the ground, nail two boards to these parallel to each other, one about a foot in height and the other towards the south about four inches narrower; this will give the sashes resting on them the right slope to shed the rain and receive as much heat as possible from the sun. Have these boards at a distance apart equal to the length of the sash, which may be any common window sash for a small bed, or the length of a usual gardener's sash. If common window sash is used, cut channels in the cross bars to let the water run off.

Dig the ground thoroughly (it is best to cover it in the fall with litter to keep the frost out), and take out all stones or clods; then slide in the sash and let it remain closed three or four days, that the soil may be warmed by the sun's rays. The two end boards should rise as high as the sash to

prevent the heat escaping, and the bottom board of a small frame should have a strip nailed inside to rest the sash on.

Next rake thoroughly in guano or phosphate or finely pulverized hen manure, and plant in rows three to six inches apart, depending on whether the plants are to be allowed to remain or are to be transplanted; if the latter, then three inches will be sufficient distance. Thin out the tomato plants when quite small, but allow peppers to remain rather thick at first, by reason of danger from depredations of the outworm. As the season advances, raise the sashes an inch or two in the middle of the day and water freely at evening with water that is nearly of the temperature of the earth in the frame. As the heat of the season increases, whitewash the glass and keep them more and more open until, at about the close of May, just before the more tender varieties are set in open ground, allow the glass to remain entirely off both day and night, unless there should be a cold rain. This will harden them so that they will not be apt to be injured by the cabbage beetle, as well as chilled and put back by the change.

If the tomato plants have been well hardened, the stalks will be of a red color. Should the plants be getting too large before the season for transplanting, they should be checked by drawing a sharp knife within a couple of inches of the stalk. If it is desirable to dwarf the tomatoes and thus force them into a compact growth, transplant into another cold frame, allowing each plant double the distance it before occupied.

The structure and management of a hotbed is much the same as that of a cold frame, with the exception that being started earlier the requisite temperature has to be kept up by artificial means, fermenting manure being relied upon for the purpose, and the loss of this heat has to be checked more carefully by straw matting, and in the far North by shutters also. The front and back are also made higher than in a cold frame.

Horse manure with plenty of litter, and about quarter its bulk in leaves, if attainable, all having been well mixed together, is thrown into a pile, and left for a few days until steam escapes, when the mass is again thrown over and left for two or three days more, after which it is thrown in the pit (or it may be placed directly on the surface) from eighteen inches to two feet in depth, when it is beaten down with a fork and trodden well together. The sashes are now put on and kept there until heat is developed.

The first intense heat must be allowed to pass off, which will be in about three days after the high temperature is reached. Now throw on six inches of fine soil, in which mix a very liberal supply of well-rotted manure free from all straw, or rake in thoroughly superphosphate or guano, at the rate of two thousand pounds to the acre, and plant the seed in cold frame. Keep day temperature seventy to eighty degrees, and don't allow it to fall below fifty-five degrees at night. If the temperature exceeds seventy-five degrees, the plants are liable to grow spindling and weak. Do not move the sashes to give air immediately after removing the plants in the morning, lest the young plants damp off.—James J. H. Gregory & Sons Catalogue.

To Keep Cream.

At this season of the year, when it is cool enough so that cream remains a long time without souring, there is a great temptation for those who have but one or a few cows to keep on gathering the cream and storing it in a week or so "to get enough for a decent churning." Sometimes when new cream is added it is not mixed with that already in the jar, and the result is a mixture of sour and sweet cream, which is about as ready to foam when churning begins as a seditious powder mixture when it is stirred a little, and then if great care has not been taken with the cream jar some of the cream is over ripe, or, in plain English, so rotten that it has developed a bitter flavor that unfits it for either butter making or cooking purposes. There is all the greater liability of this if the cows or a part of them are near their time of calving or going dry. The only remedies for this trouble are perfect care in cleansing all the utensils that hold milk or cream, and mixing the cream thoroughly every time any new is added to it, and more frequent churning. Twice a week is not too often, even if there is but one cow to furnish the cream. Get a churn that is adapted to the quantity, and churning twice a week a half hour at a time may result in fair butter, while the churning once a week may require two hours labor and no butter to show for it. The temperature at which the churning is done certainly affects the result, but no temperature that we know of will make good butter from rotten cream. The effects of bacteria are but little under-

Abortion Prevented

Saved a Calf—Saved a Foal.

Hood's Farm Abortion Cure.

"I lost four calves and had three more cows that showed signs of abortion. One of them I lost before it was a little over 8 months. She was about 7 months along and her udder was full of milk. I had a mare that showed signs of abortion. Gave her this remedy and she came around all right and foaled a living colt." K. C. THOMSON, Downs, Iowa.

Two sizes—\$1 and \$2.50. Large four times dollar size. 25c. additional for any railroad express point in the U. S. Send for pamphlet, "Abortion and Failure to Breed." Mention this paper. Address:

C. I. HOOD CO., Lowell, Mass.

stood by the ordinary farmer, if they are by anybody, but anyone ought to know what it means by bitter rot, and that is what it means when milk that is sweet when drawn develops bitter cream.

Farm Hints.

These days, when the ground in the henyards is too often deep with mud, is almost as likely to cause roup or other disease in the fowl as any season of the year, especially if accompanied with cold winds or a little rain. It is better in such a case to keep the hens in the house most of the time, as the floor in that and the scratching shed should be dry and well covered with a litter of dry chopped straw. Open doors and windows to give them pure air, but keep them out of the mud.

The hog seems to need some earthy or mineral matter to enable it to digest its food well. For this purpose many give salt, wood ashes and charcoal, allowing them to eat it as they please, and they usually are pleased to eat it pretty freely, especially the breeding stock kept over winter, and it has been found by test that fattening hogs put on flesh more rapidly when they can resort to this mixture as they please. It prevents the gravel eating, which sometimes seems to keep them from growing. The Bureau of Animal Industry, U. S. Department of Agriculture, sends out the following recipe, which we are not sure is any better than the one we give above. Charcoal, sulphur and black antimony, of each one pound, mixed with common salt, baking soda, sulphate of soda, hypophosphite of soda, of each two pounds. If given in the form of one teaspoonful is allowed daily to each hog. The hogs also need in winter, especially the breeding sows either roots or green feed of some kind. We think raw roots are better than cooked ones, but if they are not at hand give every day a look of clover hay. They will always eat it greedily.

The Topeka State Journal says that a miller and grain dealer in McPherson, Kan., says there is less wheat in McPherson County than for many years at the same date. The scarcity of corn and its high price have led many to feed it to stock. He claimed to know of some who had fed five thousand bushels, and one man, who sold seven thousand bushels last July, had since bought eight thousand bushels to feed out, and another had bought 15,000 bushels for the same purpose. He estimated the amount fed on the farms in that county at not less than five hundred bushels on each farm, and the total as not less than half the crop of 1901. While we think these figures may be a little exaggerated, or more than a little if applied to more than the one county, we do not find fault if they are true. Though in the Eastern States, we used to think wheat four bread a luxury compared to that made from cornmeal, or "rye and Indian" meal. If the farmers there can grow wheat so that it costs less than corn, let them feed it, as it has about the same nutritive value. Not many years ago the farmers of Kansas and Nebraska were reported as burning their corn because a ton of it would not buy a ton of coal, and made a better fire. Now if a bushel of ground wheat will fatten as many steers or hogs as a bushel of cornmeal, and costs less, let them use it.

A correspondent of the Ohio Farmer writes that in the spring of 1877, when potatoes were scarce and high, he paid \$1.50 a bushel for seed potatoes, and planted his first patch. The next spring he found a dull sale for fine, large potatoes at fifteen cents a bushel. Many have had similar experience, not only with potatoes but with other crops which they turned to because they were exceptionally high the previous year. It will probably be the case next year that many will plant potatoes and other largely, because of the high range of prices this winter, but will learn that the market is overstocked when they are ready to sell next fall. The man who plants for his own use need not be influenced by these considerations as it will require neither more or less to furnish the family table at one price than another, though he may need to work a little harder to get a quantity to supply his wants in some seasons than in others. An old friend, who used to run a small market garden, said that when any product was high priced next season he did not try to grow it the next year, but would wait until the price fell, as nothing but an unfavorable season and poor crop could prevent it from being low priced the next year. And he seldom made a mistake in following this rule. But we fear to see potatoes and onions at twelve or fifteen cents a bushel next year, although we have to buy our supply, because we think the growers will have to work for too small returns.

A Visit to the Boston Art Club's Galleries.

BY F. C. B.

Nowhere does the uninitiated need an intelligent guide more than in an art gallery. The music of a Symphony concert may be no more than a collection of pleasant sounds to the ears of the listeners and no loss to any one. But a picture gallery must have an interpreter or there is great loss, not only for the artists, but for the visitor. I was rarely fortunate at the recent exhibit of the galleries of the Water Color Club, held in the galleries of the Boston Art Club, Mahler, a member, went with me, or rather, he met me there. I was standing near the door, before some charming landscapes, when he came in. "They remind me of Kaula's pictures," I said, "only I like them better."

"Those," said Mahler, "are from Charles Warren Eaton, our invited guest this year. He will probably be asked to become a member of the club, for an invitation to exhibit usually means membership later. He is certainly a very good painter."

"Then Kaula would feel complimented with my comparison?" I asked.

"He ought," answered Mahler. We turned towards Kaula's work close by. "I was not exactly pleased with his pictures about a year ago," I said. "In one of them, painted at Ogunquit, I found great fault with the clouds, until a Maine friend expressed such pleasure in it, and wished to own it for the sake of her child's room. The clouds were so natural, she said, that they used to call blanket clouds at home, because they looked like blankets gathered at the four corners and blown full of wind. I liked Kaula better after that and better each year." That picture, "The Road to Greyen-Bridge," pleased me. It looks so inviting with the odd, tall trees.

"That is the way the trees are trimmed in France," said Mahler. "Firewood is precious there, and all superfluous branches are kept trimmed away. Also the method keeps the roads drier."

It was a long leap from Eaton and Kaula to Dodge MacKnight, but as Mahler and I turned his strange "Japanese" pictures caught our eyes, and we made a bee-line for them. I began to

"Never! never! never!" said I, "were there

such colors seen together on this planet or any other."

Mahler was more cautious. "Doubtless, MacKnight has seen them," said he. "A true artist must paint things as he sees them."

"But never, never?" I began again.

Mahler continued reflectively. "People forget this, that an artist cannot always himself attain to what he sees, and the result is grotesque. He can only keep on striving until at last he succeeds in painting exactly as he sees, and then, if others also see and recognize his work as fairly good, you know, labor for years."

"Corot with Dodge MacKnight?" I asked.

"It was the fashion in Corot's time to paint in a certain careful detail. He painted in a certain critics called 'biodred,' but the result was nothing better than Corot," I answered.

All this week there has been an especial line at the box office of the Boston Museum of Art and tickets for the coming engagement of the house of Ethel Barrymore in "Captain Jack and the Horse Marines." This brilliant comedy, due to the Museum with every possible one of success and the original company.

The Grand Opera is in progress at the Theatre for the professional production of R. A. Barnett's latest Cadel success, "Cap of Fortune" or "The Show Girl." Edward E. Rice, under whose direction it is being produced, has gathered together a party of eighty selected artists, among them, Marion Parker, Paula Edwards, John Mans, Charles Guyer, Walter S. Hawkins, Wayne, Edward P. Temple, Clarence H. Maybelle Courtney, Marie Biffin and Abner M. "King Dodo," concluded its fifth week with the two performances of yesterday, which varied delights of this lively performance. It is to say that the last week will attract the Tremont even greater throngs than the night. Another season will note "King Dodo" conspicuously in its list of attractions.

"Ben Hur" will have a glorious welcome to the Colonial Theatre next Monday evening.

The repertoire for the week at the Grand Opera at the Boston Theatre is most complete. It includes "Tannhauser" for Monday evening, with Mikka Terina as Elizabeth, Louise Homer as Venus, Van Dyck as Tannhauser, and Van Dyck as Tannhauser. Tuesday evening, with Emma E. Figaro, as the Countess, Sembrich as Susanna, Edward de Reszke as Marcel, Fritz Schell as Cherubino, Miss Bauermeister as Marcellina, and Mr. Campanelli as Don Giovanni.

Wednesday evening, "Les Huguenots," with Lucienne Brevard as Valentine, Suzanne Adams as Marguerite, Van Dyck as Raoul, and Van Dyck as Raoul. Thursday evening, "The Count de Nevers," with Emma E. Figaro as the Countess, Sembrich as Susanna, Edward de Reszke as Marcel, Fritz Schell as Tannhauser, Van Dyck as Tannhauser, and Van Dyck as Tannhauser. Friday evening, "Otello," with Emma E. Figaro as Desdemona, Louise Homer as Emilia, Alvarez as Otello, Jacques Bars as Cassio, and Scott as Iago. Saturday evening, "The Magic Flute," a repetition of last Thursday's splendid production. Saturday evening, "Cavalleria," with Calve as Santuzza, and De Marchi as Teridion, and I Pagliacci, with Fritz Schell, Saligne, Mullman and Scott. Sunday evening, "The Merry Widow," with Emma E. Figaro as the Countess, Sembrich as Susanna, Edward de Reszke as Marcel, Fritz Schell as Tannhauser, Van Dyck as Tannhauser, and Van Dyck as Tannhauser.

The Castle-square Theatre stock company makes a revival of the famous romantic play, "Rosalind" the coming week, and it is promised that the presentation will be a most dramatic attraction shall excel in artistic realism. "Rosalind" has enjoyed an extended popularity with the play-going public of England and America, and few of the romantic dramas of the present generation, and especially to both the young and old. The appearance of many of the present members of the Castle-square company, for the first time here, in the familiar characters will be awaited with much interest by the patrons of this playhouse. Some elaborate stage settings will be shown in the production of "Rosalind

Poultry.

Practical Poultry Points.

A writer in Poultry Keeper says she has heard that sugar or any sweetened food will kill turkeys. She has not tested it by feeding sweet food, but she knows a farmer who feeds her turkeys on waste from a hotel table, and has lost many without apparent cause. As such scraps would be likely to contain bits of cake and pudding, the thought of the cause of death. We have heard of this before, and are not sure if it is sugar or ice-cream to feed the poultry on, but we never get hotel or restaurant scraps, or city swill of any kind to feed them. We always disliked the idea of using it, because of the sugar that might be in it, and because we knew that much of it was probably in a state of partial or total decomposition, and we do not think such food is fit for anything intended for human food. We know many animals and birds eat such things, but we do not like to think of it when we are eating them.

An exchange very sensibly cautions the farmers that when they clean out their coops in the spring, and remove partially decayed vegetables, that they should not feed them to the hens. It is true that nearly all the vegetables kept in the cellar during the winter are good food for hens when in good condition, but when much decayed or moldy, they are not more fit for the hens than for the family table. When we used to have this to do, we cleaned up these vegetables and all the dirt we could sweep up and shovel up, of which much would be carried in when the roots were put in after harvesting, and whether it was a bushel basket full, or as in the cellar of a house into which we moved one March, an ox-cart load, we took it to some field remote from the henyard, and there we spread it and plowed it into the ground. We got our lesson on that many years ago, when we threw a basket of partially decayed onions into the henyard. A few days we had eggs that tasted stronger of onions than a raw onion would. We never tried it with any more decaying vegetables, for we had no desire to get the flavor of rotten potatoes or cabbage in our eggs, but we have heard or read of hens being killed by rotten potatoes. Certainly they would be likely to cause bowel disorders. The vegetables that are good and sound may well be fed to the fowl.

When the poultry are turned out in the spring, if they have not been well supplied with green food during the winter they are eager to pick every spear of grass they can find, whether green or dry, and the dry will pack the crop so full that it cannot be pressed downward to be digested. Then there is the condition called crop bound, and if the bird is not relieved, and it is death. In some cases a manipulation of the crop may break up this mass, and it may be gradually worked downward to the gizzard, but the quicker, and easier way is to cut the skin through to the crop, then slip it a little to one side and cut through the crop, and work the material out with the finger. When this is done and the skin slips back to its proper position, the two cuts will not correspond. Then place the hen by herself in a comfortable coop, give her plenty of warm water to drink, and a mash of soft food in small amounts, and it will be but a few days before the cuts will have healed, the little blood that starts and the feathers forming a healing plaster better for her than the surgeon could prepare. But a better way is to prevent this trouble by giving some green food while she is in the house, so that she may not crave it enough to eat dry grass.

W. R. Graham, poultry manager at the Ontario Agricultural College, writes to the Farming World in regard to the poultry they are fattening, and that he thinks farmers should grow for the export trade to England. They want there a bird with white flesh and skin, instead of yellow, and they also object to black legs or feathers on the legs. The Black Javas, Langshans and Brahmas are thus unsatisfactory. The Plymouth Rock and Wyandotte have yellow flesh and legs, but the color of the flesh can be influenced by the feed. Some of the whitest fished fowls he ever saw were Plymouth rocks that had been fed only on oats and skim milk. The Borkings are not popular in Canada, as they are thought too tender for that climate, though some strains in the hands of some farmers seem to endure it well. The Indian Game has the yellow skin of the Rock, and as a rule the hens are not good layers. The Buff Orpington seem to have the requirement of white flesh and white legs, are about the same size as the Rocks, are in many cases good winter layers, but have not been sufficiently tested in Canada to be recommended as the perfect breed yet. The Leghorns, Andalusians and Minorcas are not adapted for fattening purposes, either in shape or disposition.

He makes a strong plea for taking more care as to the shape of the birds bred from. He says one with a broad breast, not too deep, but of moderate length, and a prominent breastbone, a broad back of good width at the shoulders and extending well back to where the tail starts out. The legs should be large enough to indicate a fair size and strong constitution, yet with rather a fine bone, and of but moderate length, but strong well apart. The neck of fair length and arched to indicate vigor, and the head should be short, stout, well curved, with bright, active eyes.

There has been complaint from England that the birds sent there have been too heavy. There is more call for birds weighing under five pounds each when dressed at the English fashion, that is, with heads and feet drawn. They have found chickens weighing about 3½ pounds at three to four months old a profitable sale for fattening. Those that weighed thirty-eight pounds at seven months when crated, gained twenty-one pounds at a cost of 4.88 cents a pound, and those that weighed forty-eight pounds at ten months gained twenty-two pounds, at a cost of 5.08 cents a pound.

It must be taken not to overfeed the fowls at the beginning, and here is where many have made their mistake in the fattening process. He thinks two pounds of grain for twelve chickens is enough at first, which he would divide into three equal meals, if convenient, but, if not, two or three times a day answers very well. Give no more than they will eat readily, and allow time to remain in the trough from one feeding to another. At the latter part of the second week he generally had twelve birds weighing 3½ pounds of grain a day, and has found it most profitable to feed about four times. They will gain more after that time, but at an increased cost. They try to feed one or 1½ pounds of milk with each pound of grain. Such foods as corn, turnips, yellow carrots and cottonseed meal make a yellow flesh, while oats, buckwheat and milk tend to make a white flesh.



A NEW VARIETY OF STRAWBERRY.

He gives tables showing the cost of making a pound of flesh, by different methods of feeding, both at the beginning and during the last part of the process, and for the whole time. Those fed in loose pens, where there was five square feet of space to each bird, gained eleven pounds per acre at a cost of 7.44 cents per pound, and sold at nine cents a pound. Those fed in crates gained in the same time fifteen pounds, at a cost of 6.21 cents a pound, and sold at ten cents a pound, and those which were kept in crates and crammed by machine gained 21½ pounds, at a cost of 4.88 cents a pound, and sold at eleven cents a pound. They fed these from the trough in front of the crate for the first two weeks, then for a week or ten days used the cramping machine. In this test equal parts of milk and grain were used.

While this table shows a value for the cramping machine, and he thinks it can be made to prove profitable for chickens that have been well fed from the first, he is very doubtful if it is desirable for general use, even though it makes a nicer chicken, but there must be extra time or labor expended in using it.

Another table compares the cost of four different ration for each pound of gain. The mixture of two parts each of cornmeal, ground buckwheat and one part pearl oat dust, with an equal weight of skim milk, gave a pound of gain for less than 3½ cents. Four parts cornmeal, two parts each of ground buckwheat and pearl oat dust, with the equal weight of milk made the cost a little more, 4½ cents a pound, while oat dust with milk made the cost of gain nearly five cents a pound.

An exchange reports one who has long been in the poultry business as saying that he has sold broilers all the way from eighteen to forty cents a pound, and the forty-cent price looked like a good thing, but he could not make as much money on them as on those he marketed in early fall and winter at eighteen to twenty cents. The eggs cost more for those hatched in winter, do not hatch as well, the chickens require much more care and work, and when they get this mortality among them is greater, and they will not mature as rapidly as those hatched in warm weather. When both sides of the account are carefully kept we think the chickens hatched from June to September will usually show as much profit as the March and April chickens if well fed, and the young cockerels and such pullets as are not desired to be wintered are sold as broilers.

Poultry and Game.

The receipts of poultry are light, but the demand is very light, and the trade is dull. Fresh-killed Northern and Eastern chickens remain at 18 to 20 cents for choice roasting, 20 to 25 cents for broilers, and 12 to 15 cents for common to good. Fowl lower, few above 13 cents and fair to good 11 to 12 cents. Pigeons choice \$1.25 to \$1.50 a dozen, and common to good 75 cents to \$1.25. Squabs choice large \$2.50 to \$3 a dozen. Western dry-packed chickens are only fair to good at 11 to 12 cents, though a few extra would sell at 13 to 14 cents. Choice large fowl 11½ to 12 cents, fair to good 10 to 11 cents. Choice large capons scarce at 16 to 17 cents, small and medium 12 to 15 cents. Old roosters 7 to 8 cents. Ducks 14 to 15 cents and geese 10 to 12 cents. But few good turkeys coming now. Choice young bring 14 to 15 cents, old toms 12 to 13 cents and No. 2 10 to 12 cents. Live poultry in small supply and selling well at 11½ cents for fowl, 10 to 11 cents for chickens and 5 to 6 cents for old roosters.

There is but little game coming in and but little call. Canvasback ducks spring killed are but little better than any other wild ducks; a few in storage are held as high as \$2 to \$2.50 a pair, but some go at 50 cents to \$1. Western mallard 75 cents a pair, wild geese \$1 each and brant \$1 a pair. Small shore ducks not plenty, and very thin in flesh now at 20 to 30 cents a pair. Venison and moose in cold storage with prices the same as when killing stopped.

Borticultural.

Potato Culture.

Anything under three hundred bushels of potatoes to an acre should be an unsatisfactory crop where good, intensive cultural methods are practiced, and this may be surpassed by fifty to seventy-five bushels in good seasons. To accomplish this it is necessary that constant care and watchfulness should be given, and it may readily be supposed that anything short of the best of everything will fail to make it. To make a full crop of potatoes there must be preparation and rotation of crops, in order to counteract the effects of the rot, scab and striped beetles. There is no better way to get rid of these diseases than to turn the land over to grass and corn after the second year.

A good crop of clover after the potatoes will fertilize the land and make it ready for a crop of corn or wheat, which will come in to keep up the average profit of the land. The mechanical conditions of the soil obtained by this rotation helps greatly towards making the potato crop a large one. With rich soil obtained in this

way, and by good manuring and fine seed, the beginning is favorable enough to warrant great expectations; but this may be partly counteracted by bad seasons. That is something that we cannot help, but we can get the crop in such condition that the injury will be somewhat limited. I have raised three hundred bushels of potatoes to an acre when others have found their crop cut down to two hundred and less by the weather and diseases. The whole difference has been in the start and the conditions of the soil and the seed. I am willing to pay \$5 a pound for seed that I know will guarantee an improvement over old sorts, but price is not always an accurate measure of worth. One must be pretty sure that he is getting what he is bargaining for before paying that or any other price.

When the clover is turned under with the plow the roots of the clover will be equivalent to a good dressing with rich manure. The wheat which may follow will leave plenty of fertilizer in the soil for the crop of potatoes, and the early crop will hardly require any further fertilizing. The pulverization of the soil must be made thorough, for we cannot get the land into any too good condition for the potatoes. Very often the lack of this prevents the potatoes from taking up from the soil the rich food they are entitled to. The perfect cultivation of the soil early in the season enables the land to warm up so that the seed can be put in early, and early planting is always desirable. The potato will grow in a comparatively cold soil, and a low temperature will not kill it so quickly as some imagine. It is certainly worth the effort to get an early crop of potatoes, for the profits are almost sure to be larger than for the later crop. We cannot add very much to the general knowledge of potato culture, but a little experience each year may help.

Connecticut. C. L. KEATING.

Domestic and Foreign Fruit.

The apple receipts were small last week, 3177 barrels, of which 279 were sent to Liverpool. Same week last year 7192 barrels received, and 2796 exported. With moderate demand prices are about as last week, but they must be good to bring top quotations. Spy and No. 1 Maine Baldwins \$4 to \$5. Idaho \$4.25, Greenings No. 1 \$3.75 to \$4.25, Baldwin and Greening common \$3.25 to \$3.75, Western Ben Davis \$3.50 to \$4.25, Talman Sweet \$2.50 to \$3.50, mixed varieties \$3.50 to \$4, and No. 2 \$2.50 to \$3.25. Cranberries in light supply with limited demand, Cape Cod fancy late \$7 to \$8 a barrel, choice sound \$5.50 to \$6.50, common to good \$4 to \$5, crates \$2 to \$2.50 and Jersey \$1.50 to \$1.75 a box. Florida strawberries choice 30 cents a box, and fair to good 20 to 25 cents.

Florida oranges are nearly done, but a few came last week. Selected counts bright at \$3 a box, good to choice \$2.75 to \$3, good to choice russet \$2.50 to \$2.75, 96 counts large, \$1.75 to \$2.25. Indian River bright \$3.50. Tangerines \$5.50 to \$6.50 a box and grape fruit good to choice \$6 to \$7.50. Jobbing lots firm 25 to 50 cents a box higher. Florida Cayenne pineapples \$3 to \$3.50 a box. Jamaica oranges also nearly done; only 250 boxes came in last week. Barrels sell at \$5.50 to \$6 and boxes \$2.75 to \$3. Some grape fruit yet at \$10 to \$12 a barrel. California navel in good supply. Steady at \$2.75 to \$3 a box for choice 96, 112 and 116 counts, and \$3 to \$3.50 for fancy, 150, 176, 200 and 216 counts, choice \$2.75 to \$3 and fancy \$3.25 to \$3.50. Valencia regular \$5 to \$5.50 a case, and large \$6 to \$6.50. California grape fruit from \$3.50 to \$5, and lemons \$2.50 to \$3. Messia and Palermo lemons 300 count choice \$2.75, fancy \$3.25; 300 counts scarce and about same price. Malaga grapes \$3.50 to \$6.50 a case. Some Smyrna figs at 14 to 20 cents a pound, dates 4 to 4½ cents and bananas \$1.50 to \$2.50 a stem. Cocoanuts \$2.50 to \$3 a box as to count and quality.

Vegetables in Boston Market.

The vegetable market is rather dull because of the scarcity of native products and consequent high prices. Beets are selling at \$1.25 a box for old and \$1.75 a dozen bunches for new house. Carrots 90 cents to \$1 a bushel, parsnips 75 to 90 cents, flat turnips 50 to 60 cents a box, yellow turnips, good 90 cents to \$1 a barrel, and white French \$1.25. Onions in good supply, but many soft and sprouting. Good stock is \$1.50 a bushel and \$3.50 to \$4.50 a barrel. A few new come in rather small at 75 cents to \$1 a dozen. Leek scarce at 75 cents to \$1 a dozen, and shallots 15 to 17 cents a quart. Radishes \$1.75 a box. Celery mostly rather poor at \$4 to \$6 a box, though a little good sells as high as \$7 to \$8. Salisbury 50 to 75 cents a dozen. Artichokes \$1.25 to \$2 a bushel as to quality and French artichokes \$3.50 a dozen. Cucumbers No. 1, \$12 to \$15 a hundred, and No. 2, \$6 to \$8. Peppers scarce at \$2 to \$3 a crate, and so are egg plant at \$3 to \$5 a case. All Florida produce scarce, and much not in prime condition. Tomatoes in moderate supply at \$2 to \$3.25 a case as to quality. Hothouse 25 cents a pound. Squash is firm at \$100 a ton for Hubbard, \$80 to \$85 for marrow, a few summer scallops at \$2.50 to \$2.75 for half-barrel crates. A little asparagus at \$6 to \$9 a dozen. Rhubarb 8 to 9 cents a pound and mushrooms 50 to 75 cents.

Cabbages \$1 to \$1.50 a barrel for white and \$1 a box for red. California cauliflower \$2.50 to \$3 a case. Sprouts scarce at 20 cents a quart. Norfolk kale \$1 a barrel. Spinach 40 to 70 cents a box for \$100, 75 cents to \$1.75 a barrel for Norfolk and \$1 to \$1.25 for Baltimore. Lettuce \$1.25 to \$1.50 a long box. Beet greens \$1.25 a bushel, and dandelions \$1.15 to \$1.25. Parsley \$1.25 a box. Endive scarce and poor at \$1.25 a dozen. Romaine and escarol \$1.50 to \$2 a dozen. Florida string beans \$3.50 to \$4 a crate. California and Southern grown peas \$2.50 to \$3 a bushel basket or crate.

Potatoes in fairly good supply, but demand good and prices higher. Aroostook Green Mountain extra 90 to 93 cents, fair to good 88 to 90 cents, Helbrons 88 to 90 cents, Rose 85 cents and Dakota Red 78 to 80 cents. Prince Edward's Island Chenangoes 75 cents and Dakota Red 80 to 84 cents. Scotch 108-pound sacks \$2 to \$2.15 and Belgium \$1.50 to \$2.10. Sweet potatoes mostly in poor condition and demand light. Vine-land cloth heads \$4 to \$5 a barrel, and Jersey double heads \$2.50 to \$3.

THE HAY TRADE.

There is again a strong feeling in the hay market, and the prices have remained firm as the receipts continue rather light for the demand. Prime and No. 1 hay keep well cleaned up, and as the railroads still fail to furnish cars, it may be some weeks before lower rates prevail.

New York received a larger supply and of better quality last week than for a few weeks past, but the demand was good. During January and February this year \$2,844 tons received, which was 1984 tons more than for the same months last year, and the average price was \$17.94 for choice and \$13.01 for No. 3, which was 93 cents a ton less than last year for choice, and \$2.01 less for No. 3; 54,789 bales choice and 351,788 bales No. 3 were exported. Receipts were 7770 tons last week, and 7070 tons same week last year and exports were 51,015 bales. Choice timothy sold at \$18 to \$19, No. 1 \$17 to \$18, No. 2 \$16 to \$16.50. Shipping \$12 to \$12.50. Clover \$12 to \$13 and clover mixed \$12 to \$15, 240 tons of straw received and long rye sold at \$16 to \$16.50 for No. 1, \$15 to \$15.50 for No. 2, oat straw \$10, and wheat \$9 to \$12. Jersey City did not receive enough to supply the wants of buyers, and about the same prices prevailed there as in New York.

Receipts were light in Boston, and prices are firm. The poorer grades are cleaning up well, and occasionally a car of choice brings more than quotations. Receipts were 472 cars of hay, of which 329 were billed for export, and four cars of straw. Same week last year 224 cars of hay, of which 53 were billed for export, and 28 cars of straw. Choice timothy sold at \$17.50 to \$18 in large bales, \$16.50 to \$17.50 in small bales. No. 1 \$16 to \$17, No. 2 \$14 to \$15, No. 3 and clover mixed \$12 to \$13, clover \$12 to \$12.50. Straw in good supply. Long rye at \$15 to \$16, tangled rye \$11 to \$12 and oats \$9.50 to \$10.50.

The Hay Trade Journal gives as highest prices at various markets as \$19 at New York and Jersey City, \$18 at Boston, New Orleans \$17.50, Philadelphia \$16, Baltimore and Richmond \$15.50, Chicago, Louisville, St. Louis and Pittsburg \$14.50, Kansas City \$14, Milwaukee \$13.75, Cleveland \$13.50, Cincinnati \$13.25, Buffalo \$13, San Francisco wheat \$12.50, Detroit \$12, Duluth and Minneapolis \$11.

The Montreal Trade Bulletin says that the hay trade there is in a very unsatisfactory condition. There is an abundance of hay for sale, but the absence of railroad facilities for drawing it is to prevent parties from filling orders for shipment on Government account and to other parties. Sales of No. 2 timothy were made this week at country points at \$7.50, \$7.75 and \$8, f.o.b. as to position. Five thousand tons of hay are to be shipped to Klondike and other Yukon districts the coming season by the Northern Commercial Company, whose superintendent of transportation is now in Seattle making arrangements for the purchase of this, oats and other feed stuffs likely to be needed there next winter. They will send by ocean steamers to St. Michael, and then up the Yukon by their fleet of river steamers.

Export Apple Trade.

The total apple shipments to European ports during the week ending March 15, 1902, were 10,094 barrels, including 279 barrels from Boston, 3918 barrels from New York, 900 barrels from Portland and 4997 barrels from Halifax. The total shipments included 4198 barrels to Liverpool, 2386 barrels to London, 3297 barrels to Glasgow and 213 barrels various. The shipments for the same week last year were 22,084 barrels. The total shipments since the opening of the season have been 730,637 barrels, against 1,318,300 barrels for the same time last year. The total shipments this season include 141,472 barrels from Boston, 147,151 barrels from New York, 88,996 barrels from Portland, 122,406 barrels from Montreal, 232,988 barrels from Halifax and 6044 barrels from St. John, N. B.

—The total shipments of boots and shoes from Boston this week have been 978,767 cases, against 77,805 cases last week, corresponding period of last year 85,365. The total shipments thus far in 1902 have been 94,565 cases, against 538,556 cases in 1901.

—The exports from the port of Boston for the week ending March 15, 1902, included 3602 pounds of butter and 1,867,070 pounds of cheese. For the same week last year, the exports included 180,692 pounds of butter and 1,061,319 pounds of cheese.

—The exports of live stock and dressed beef last week included 1940 cattle, 9179 quarters of beef from Boston, 2121 cattle, 1408 sheep, 16,500 quarters of beef from New York; 934 cattle, 400 quarters of beef from Philadelphia; 900 cattle, 598 sheep from Portland, a total of 5704 cattle, 2006 sheep, 26,079 quarters of beef from all ports. Of this 3602 cattle, 1288 sheep, 19,613 quarters of beef went to Liverpool; 1913 cattle, 288 sheep, 3216 quarters of beef to London; 507 cattle to Glasgow; 100 cattle to Hull, 1100 quarters of beef to Southampton, and 53 cattle, 120 sheep, 150 quarters of beef to Bermuda and West Indies.

—Tray makes the exports from Atlantic and Gulf ports last week to include 208,500 barrels of flour, 1,730,000 bushels of wheat, 247,000 bushels of corn, 1950 barrels of pork, 15,780,000 pounds of lard and 27,592 boxes of meats.

—The exports from Boston for the week ending March 14 were valued at \$2,450,332 and the imports at \$1,761,428; excess of exports \$688,904. Corresponding week last year exports were \$2,405,070, and imports were \$1,357,328; excess of exports \$1,047,742. Since Jan. 1 exports have been \$20,879,647, and imports have been \$14,855,987; excess of exports \$6,023,660. Corresponding period last year exports were \$20,850,220, and imports were \$13,106,279; excess of exports \$7,743,941.

—England has bought in the United States and shipped to South Africa since the beginning of the war 92,427 horses and 55,400 mules. The aggregate paid was \$24,857,104, an average of \$130 each.

—Four billion two hundred thirty-five million eighty-eight thousand postage stamps made by the United States last year.

—Lambs are very firm, with muttons firm and veals about steady. Lambs 10½ to 12½ cents, fancy and Brightons 11 to 13 cents, yearlings 6 to 9½ cents, extra 7 to 9½ cents, fancy 7½ to 10 cents, veals 9 to 10 cents, fancy and Brightons 10 to 10½ cents.

—Receipts of dairy products at New York for week ending March 18 were 28,086 packages of butter, 24,156 boxes of cheese; since May 1, 1901, packages of butter, 1,412,572 boxes of cheese. Exports for the week were 101,112 pounds of butter, 233,348 pounds of cheese; since May 1, 11,220, 322 pounds of butter, 13,237,403 pounds of cheese. —Beef is firm. Very choice sides, 9½ to 10 cents, extra sides 9½ to 9½ cents, heavy 8½ to 9 cents, good 8½ to 8½ cents, light grass and cows 7 to 8 cents, extra hinds, 11½ to 12½ cents, 10 to 10½ cents, light 8½ to 9 cents, extra fore, 6½ to 7½ cents; heavy 6 to 6½ cents, good 6½ to 7 cents, light 5½ to 6 cents, backs 6½ to 9½ cents, rattles 6½ to 8 cents, chucks 7 to 8 cents, short ribs 8½ to 13 cents, rounds 7 to 9 cents, rumps 9 to 13 cents, rumps and loins 10 to 15 cents, loins 13 to 17 cents. The viable supply of grain in the United States and Canada on March 15 included 5,997,000 bushels of wheat, 9,686,000 bushels of corn, 3,466,000 bushels of oats, 2,080,000 bushels of rye and 1,878,000 bushels of barley. Compared with a week previous there is a decrease of 1,158,000 bushels of wheat, 399,000 bushels of corn, 528,000 bushels of oats, 41,000 bushels of rye and 7000 bushels of barley. March 16, 1901, the supply was 5,524,000 bushels of wheat, 22,348,000 bushels of corn, 10,571,000 bushels of oats, 1,136,000 bushels of rye and 1,257,000 bushels of barley.

—Pork and lard are unchanged. Heavy backs \$20, medium \$19.25, long cut \$20, lean ends \$20.50, bean pork \$16.25 to \$17, fresh ribs 12½ cents, corned and fresh shoulders 9½ cents, smoked shoulders 9½ cents, hams 10½ cents, in pairs 11½ to 11½ cents, hams 12 to 12½ cents, skinned hams 13 cents, sausage 10 cents, Frankfurt sausages 9½ cents, boiled hams 17 to 17½ cents, bacon 12½ to 13½ cents, bologna 9 cents, pressed hams 12 cents, raw leaf lard 11½ cents, rendered leaf lard 11½ cents, in pairs 12 to 12½ cents, pork tongues \$2.50, loose salt pork 10½ cents, brisquets 11 cents.

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—Receipts of eggs have been liberal the past week, but demand has been good, as quality is first rate at this season. A few nearby and Cape fancy sold at 18 to 19 cents, but Northern, Eastern and Indiana choice fresh were 16½ to 17 cents. Western selected 16 to 16½ cents, fair to good Eastern 16 and Western 15 to 15½ cents. Duck eggs scarce at 24 cents a dozen for Baltimore and 22 to 23 cents for Western.

—Maple sugar and syrup begin to come more freely. Sugar, small cakes, choice, 14 to 15 cents a pound, large cakes 12 to 13 cents. Syrup in moderate demand at 90 cents to \$1 a gallon for choice heavy. Vermont cream honey 17 cents a pound, with other grades 15 to 16 cents.

—The world's exports of grain last week were reported as 4,834,250 bushels of wheat from three countries, and 2,189,414 bushels of corn from five countries, of which the United States furnished 2,806,250 bushels of wheat and 1,544,414 bushels of corn.

George R. Woodin of Belmont, Mass., has purchased from Hood Farm, Lowell, Mass., Chroma 16 of Hood Farm, a promising young cow by Chroma, and from a daughter of Brown Bessie's Son. This cow is as good individually as she is in breeding, and should prove a profitable addition to Mr. Woodin's dairy.

A bull with World's Fair blood on both sides is advertised this week by Hood Farm, Lowell, Mass. His sire is Brown Bessie's Son, a son of the great Brown Bessie, winner of the 90 and 30 days tests at the World's Fair. His dam is a daughter of another notable World's Fair cow. A bull with this breeding will make a fine animal to head any herd. If you wish to improve your dairy, you should write to Hood Farm about this bull.

GRAVES' MANGE CURE

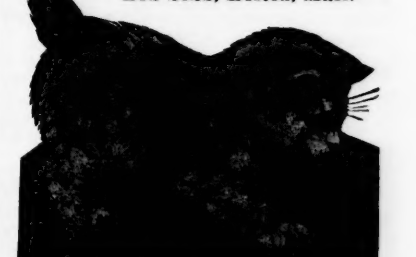
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The American flag is getting ready to wave over the Danish Islands.

Even in death the husband of the richest woman could not escape that familiar distinction.

"Litigious paranoias" did not prove fatal in the case of the most famous victim of that disease.

Grotius is another of those fellows concerning whom we hide our ignorance under a polite evasion.

The Commonwealth stopped a few minutes to meditate on the need of a deeper channel in the harbor.

Indiana scores again. This time with the only American woman sculptor represented in the Luxembourg.

The Paderewski-Kubelic upheaval is not at all a question of first or second fiddle. It is piano versus violin.

Michael Angelo is at last getting credit for the hard labor he put in painting the ceiling of that Sistine chapel.

Lemons, we are told, produce cheerfulness. Perhaps this explains the inevitable success of a circus performance.

Don't mind the rain; the poet will tell you that in proportion as the rain comes down the flowers will come up.

Forty-eight hours in which to unload and load the Commonwealth made a lively period for the longshoremen at the Dominion wharf.

When Dr. Banks declared that Dr. Savage is "advertising spiritual haberdashers," he probably meant to insinuate that spiritualism talks through its hat.

The best thing that Boston has done during the week is to start a fund for the widows and orphans of the Monomoy life-saving crew, and to keep it going.

"I should have felt badly if you had swelled my head," said the guest, "but instead you have swelled my heart." After that who could refuse to cheer?

Despite the popularity of the "marring parson," it is doubtful if very many of the young people of Lynn will now insist upon going to Dorchester to be married.

We are interested to note that the charming humanity of Prince Henry continued on the trip home. He was not nearly so democratic as on the trip over.

The thirteen memorial windows of the rededicated church at Littleton, N. H., make an unlucky number. Somebody will probably die before there is another one.

That a single copy of "Eugenie Grandet" was sold the other day in Paris for \$2300 must not be taken too seriously by young writers looking for encouragement.

All persons who are going to be crowned will be interested to know that Edward's robes will be of royal purple and Alexandra's of white and gold.

We picture Prince Henry during the next few months with no other occupation than thinking of America; at least he says he has accumulated material for months of thought.

It is a long jump from the \$1,000,000 said to have been stolen from the Vatican to the windows stolen from a new house in Providence. But perhaps the thieves of the Vatican began with windows and worked up.

Engaged couples usually develop a mania for surprising their friends and relatives, and in this respect the latest widely announced engagement in Boston has been especially happy.

We are interested to note that there wasn't even a single diamond in the latest bag stolen at the North station. Has the local public learned the unwisdom of carrying its diamonds in hand bags? or have the diamonds all been stolen?

"A million for divorce, but not one cent for tribute," seems to be the gist of what a Chicago parent said recently to his unsatisfactorily wedded son. The divorce is now following, and the public is following the divorce.

Temple of Truth No. 1 has been established in New York, but Boston is hardly likely to be honored by the establishment of No. 2. In this instance Truth is out so far as Boston is concerned, and likely to remain so.

American heiresses need not worry over the rumor that they are barred out at the English court. When an English nobleman wants an heiress he usually wants her badly enough to come and get her.

Now that the market leasurers are nearly up to the city has another opportunity to show what it can do as a good landlord. So far the market has been an excellent investment both from the point of view of the city and from that of the marketmen.

Apropos of the fire at Bryn Mawr the other night we are reminded of the remark of our washerwoman upon first seeing a pair of our pajamas: "Oh, my! oh, my!" she said; "and how late they are to run out in if the house is burnin'."

If the St. Louis management carries out Santos Dumont's suggestions, visitors at the fair will be as perplexed with riches as the audience at a three-ring circus. It will be difficult to devote oneself to the exhibits for fear of losing something that is going on in the air.

Mr. Bram Stoker's novel, "The Mysteries of the Sea," deals with second sight, buried treasure, an American girl of great wealth who travels incognito, etc., etc. The story, we are told, is written of American as the author has seen them. Enough said.

Are we to license the pussy cat? The question seems to strike many persons as humorous, but it is one that may be pondered seriously in the small hours, when if the feline were licensed, she or he would hardly be so vocally evident just under the window.

Perhaps the saddest thing brought out in the murder trial now going on in New York is the fact that the victim had ordered a new suit of clothes for Easter. The point may appear trivial; but think of the trouble involved in ordering your own new clothes, and the subsequent triumphant joy of the debut.

There seem to be distinctly two opinions concerning the proposed creation of a general staff for the army. Unquestionably, several heads are better than one in many cases; on the other hand, one head acts more quickly than several in cases of emergency. Those who support the bill hold that it provides for both kinds of action, and Lieutenant-General Miles evidently holds that it doesn't.

The Chicago Drovers' Journal says good cows and heifers are in demand there, and are higher than they have been since the cow jumped over the moon. They are high enough in Brighton to show that we have been right in advising farmers to use pure-bred bulls and raise their heifer calves from their best cows. When such cows as are brought to market sell as they did last week at \$60 to \$70 each, it is better to have one to sell than to be obliged to buy one. And we predict even higher prices during the three years next to come, if not for a longer time.

In fact, at these prices it is not the best cows that come to our market. If a man wants a cow that will give eight to twelve thousand pounds of milk in a year, and make four hundred pounds or more of butter, he will have to go to the man who has her, and pay a larger price for her. Such cows are not peddled about much.

Vegetable Culture.
A paper on "The Evolution of Vegetable Culture During the Last Forty Years" was recently read before the Massachusetts Horticultural Society by W. W. Rawson. He said in part:

"By evolution we mean progressive development, and I doubt if there is any other branch of business in which this progression is more pronounced than in the culture of the various vegetable crops which have been grown for market for the past forty years. This advancement has been made by the introduction of new varieties, the improvement of old varieties, the greater intelligence in the use of fertilizers, the improvement of farm machinery and the methods of culture, and the introduction of glass houses for the forcing of crops during the winter.

We have learned that it is possible to produce three where only one could be obtained heretofore. Great strides have been taken in agricultural chemistry. Now we can tell by analysis the exact amounts of the essential elements, namely, nitrogen, potash and phosphoric acid, in the soil, and if one or two are deficient for the successful production of the crop they can be supplied. The improvement in machinery has been such that one man and one horse can do the work that required many forty years ago. The climate has so changed during the past four decades that crops that were once very successful out of doors are almost a failure now. Cucumbers and melons may be cited as examples.

Glass had just begun to be used forty years ago. After the sash came the glass-houses, and these have been enlarged and perfected to such an extent that today the growing of vegetables under glass has become a specialty, and crops have attained a perfection unknown forty years ago. Four crops can be produced in a year, three of lettuce and one of cucumbers.

The market gardener of today is classed as an up-to-date business man. He works more with his head than with his hands. He plans the work for others, keeps himself informed every day on the condition of the market, knows all about the new seeds and machinery introduced, and in every way endeavors to get the greatest amount possible out of his land.

The seed business of today is one of enormous detail. The seedman knows what is the best locality for every crop, and sends his stock seed to a grower in that locality whom he knows makes a specialty of that particular variety. For instance, we get our peas and beans from different sections in northern New York and Canada, our vine seeds from Michigan and several States in the West, our onion seed from California and Connecticut, and our radish and spinach from Germany, where we also get a greater proportion of our flower seeds.

All fertilizers are now required by law to have a correct table of analysis on every package or bag, so that the buyer can tell just what he is buying.

Probably the most interesting phase of the evolution of market gardening during the last forty years is the study of the changes and improvements made in the different kinds of vegetables. I will take them in alphabetical order and speak of some of the principal ones.

ASPARAGUS.
This crop is much the same as it was forty years ago, but cultivation has improved very much. We are now growing and selling Moore's Cross Bred in preference to many other varieties. The town of Concord is today the principal locality where the vegetable is grown. It can be forced to some extent.

BEANS.
More changes have taken place in the bean than in any other vegetable. This is especially true of the dwarf or bush variety. Forty years ago we did not know the wax variety, which is the most popular type today. This was introduced about thirty years ago. The Golden Eye Wax is about sixteen years old. The most popular bean today is the Kidney Wax, which is catalogued under various names. The Mohawk, Six Weeks, Valentine, Red Cranberry and Dwarf Horticultural are about the same as forty years ago. The Brockton Pole, introduced in 1884, as well as the Worcester Pole, are great favorites.

BEETS.
The Dewings beet was introduced about thirty years ago. We have had many improvements since then, the most popular being the Favorite, Edmonds', Detroit Dark Red and the Crosby Egyptian.

CABBAGE.
As to the cabbage, there are several of the varieties which were popular forty years ago that are still in demand, such as Early York, Wakefield, Winnigstad, Drumhead, Flat Dutch and Savoy. The most prominent of the newer varieties are Early Spring, Early Summer, Stone Mason, Drumhead Savoy, All Seasons and Danish Ball.

CORN.
This is one of the best-known vine crops, and was grown almost wholly out of doors forty years ago and very little under glass, while now it is just the opposite. The cucumber is now grown all the year round in houses made for the purpose, and is considered one of the most valuable crops for the market gardener. The Improved White Spine is most generally grown, and is the best variety for market. The cucumber crop is a very expensive one to grow, as it requires so much care and heat.

CELERY.
Let us see how much has been gained in the field, but also under glass, and may be termed a continuous crop. The headed varieties are called "Boston lettuce" all over the country, for the market gardeners of Boston and vicinity have done more than any others to bring these varieties up to their present highly developed state. The plain hot-house and crumpled leaf varieties are grown under glass, and the Black Seed Tennisball, Big Boston and Salamander out of doors.

CUCUMBER.
Years ago the seed only was sown, but today small onions, raised the season before and kept through the winter, are set out, and thus a crop is produced a month earlier than from seed. There has been very little change in varieties the past forty years, and the Yellow Danvers is still the leading variety.

PEAS.
The varieties grown forty years ago were few compared to the great number now in use. All we have left of that time are the Daniel O'Rourke and Champion of England. Of the varieties grown today the Clipper is the earliest, next the Nott's Excelsior, then comes Gradus, the newest of all.

RADISH.
For many years the Long Scarlet radish was the most popular, but of late years the globe-shaped variety is in greater demand. They are grown very easily, and large quantities can be produced from a small tract of land.

RHUBARB.
This is both an outdoor and a forcing crop. When forced and put into the market in winter it brings a very good price. When grown under glass it is quite profitable.

SQUASHES.
The oldest of the present varieties are the Marrow, Hubbard, Crookneck and Scallop. These were all quite popular forty years ago, and are still grown quite extensively. Two of the most prominent varieties introduced since are the Essex Hybrid and Bay State, introduced in 1878 and 1886 respectively.

TOMATOES.
The past forty years have witnessed a great many changes in this crop, not only in varieties, but in many other respects. The Boston Market was very popular a number of years ago, but very few are grown today. The Essex, an old variety, was introduced in 1860, the Essex Hybrid in 1873, and the Early Comrade in 1892. The Acme, Paragon, Emory and General Grant are all smooth and of a bright red, as are also the Puritan, Stone, Belmont and Livingstone varieties of a more recent date. There is probably no vegetable grown that has increased as much in consumption as the tomato. It is on the table all the year around, and no dinner seems complete without it.

We are living today in an age of improvement, and the vegetable business can well claim a prominent place among those industries where the improvement has been most marked. New ideas have been introduced whereby the cost of production has been reduced, while the production itself has been increased. Electric lights are now used to force a crop and are a success. Sterilization of the soil is practised with a view to destroy all vermin, weeds and everything that is injurious to the crop, and is a great benefit, for now we can grow such crops as lettuce and cucumbers without the fear of their being destroyed by the fungi which heretofore have caused so much damage.

When we consider how great has been this progressive development it is no wonder that we would rather have 1902 with all its blessings and luxuries than 1862 with all its hard work and old-fashioned methods. None of our profession have become millionaires, but nearly all are well to do. They are very independent, live as well and as long as any other class of business men, and are the leading men in their respective townships. They have more time to themselves, and get more good out of life and in all respects are much better off than the market gardeners of forty years ago. With the opportunities of the present day, I know of no other business whereby one can get greater pleasure than in the market garden business, providing he takes a sincere interest in it. I would not advise a man to engage in a business to which he cannot devote his whole heart and soul, and to which he is not adapted, but for a man who has a fondness for it, there is no business in the world so fascinating as the cultivation of vegetables for the market.

Notes from Washington, D. C.
In several of the metropolitan papers of the East, articles have appeared describing some experiments made in Europe with horse meat as an article of food, which tend to show that from such a diet human beings would obtain but little nourishment.

"The question of human consumption of horse meat," stated Dr. E. D. Salmon, when his attention was called to the matter, "has, in my mind, never dwelt to any extent upon its palatableness or nourishment contained therein, but more upon the individual tastes of the consumer."

This country exports to some extent quite a quantity of horse meat to the Scandinavian countries of Europe, horse meat obtained from the carcasses of horses right from the ranges, while that in Europe is taken from horses which, outgrowing their usefulness, aged, decrepit, broken and scant in flesh and fat, are at last killed for use as human food. No doubt the experiments reported were made with such meat, and not from that obtained from American horses. I believe the same results would be obtained if old and tough beef were substituted.

"Horse meat has many claims of advantage over beef as an article of food; tuberculosis is less prevalent among horses than among cattle, while horses have less diseases which may be communicated to man than have bovines. It is true that glanders may be transmitted to man from horses, but I have never heard of it being so communicated to human beings through the consumption of meat."

"Horses in these days are bred more for their desirability as beasts of burden, not attention ever being paid to what sorts will take on the most flesh and fat for a given amount of feed; yet were this subject carefully studied and cross-breeding with this end in view indulged in, I have no doubt but that chemical analyses would show but little, if any, difference between horse meat so produced and the beef marketed at present."

"Celery Culture" is the title of another of the popular publications of the Department of Agriculture now in press, known as Farmers' Bulletins.

"Little more than twenty-five years ago," says the bulletin, "the celery crop, which now forms such an important factor in market-gardening interests, was cultivated by few growers only. Celery was to be found on the menu of a few of the leading hotels, but not in many homes. Its use has spread until at present, with the output raised by the canneries, it is classed as a wholesome and palatable addition to the fare of all classes."

"All of the cultivated varieties now in use," continues Mr. W. R. Beattie, the author of the bulletin, "have been derived from the wild celery, a native of the marshes of southern England. This wild celery was for a long time considered poisonous, which was a natural supposition, as it belongs to the same family as poison hemlock."

Mr. Beattie, after reviewing the value of celery from a commercial standpoint, notes the nutrition contained in the plant, which, by the way, is not so very great, but it adds a most palatable addition to the table in the winter season, when a great quantity of meat is eaten and few vegetables. It is generally considered as one of the most wholesome of vegetables.

A description is given of methods of preparing the soil, sowing the seed, various means of transplanting, watering by sprinkling, irrigation and sub-irrigation. Following this comes a discussion of the best methods of growing the crop, a description of methods undoubtedly valuable to the amateur. The various diseases of the plant and insect enemies are described, and also the methods of preparing celery for use, storing for winter use, marketing the crops, blanching and profits to be derived from celery culture. From the experiments made by Mr. Beattie, good, sound advice is given as to what varieties should be grown for home use and what sorts for the market. He advances arguments showing that as the self-blanching varieties are weaker than the usual sorts, they are more easily subject to blight diseases.

Prof. C. C. Georgeson, the director of the Government Experiment Station at Alaska, has contributed a very interesting article in the March number of The National Geographic Magazine on "The Possibilities of Alaska."

Professor Georgeson makes the prediction that in the near future Alaska will become a powerful State, for the agricultural resources of that section make it capable of furnishing homesteads to two hundred thousand families with an allotment to each of 320 acres. Alaska has abundant resources to support a population of three million people.

Rapid growth can be induced through the development of the territory's agricultural resources. "There never could be a greater misconception in regard to a geographic fact," states Professor Georgeson, "than the popular idea that Alaska is a snow-covered, inhospitable waste. As a matter of fact, you can travel from one end of the Yukon to the other in the summer and never see snow."

In some places the grass at this season grows as high as a man's shoulder. At one place, Mr. Georgeson attempted to photograph a herd of cattle in a pasture, but was compelled to move on further, owing to the fact that the cattle were buried out of sight by the luxuriant growth of grass in which they were feeding.

"I have never seen finer potatoes, cauliflower, cabbage, kale, peas, lettuce and radishes than have been grown at the experiment stations at Sitka and Kenai," he says. In various parts of Alaska oats, wheat and barley have been grown successfully for years, and with enormous yields, while cattle raising is carried on to a considerable extent. As a rule the live stock in winter requires but little shelter, owing to the modifying influence of the Japanese current, except during severe snowstorms. An instance is cited when forty-five head of pack horses were turned loose in the fall, and in the spring forty-three were alive, well and in fair condition. The Indians have given a new name to cattle, calling them "McKinley moo."

In concluding, Professor Georgeson compares Alaska and her possibilities with Finland, lying six degrees north of Alaska. Finland, less than one-fourth the size of our Northern Territory, has a population of over 2,600,000, mostly supported by agriculture. What may be done in Alaska may be realized by an understanding of the rural conditions of the Finns, who have even less agricultural advantages than the people of Alaska.

The Government figures show small exportations of corn in the eight months ending with February 1902. According to the figures of the Bureau of Statistics just issued, they amounted to only 29,912,875 bushels, against 132,624,339 bushels in the corresponding months of the preceding fiscal year, the value being in the eight months ending with February 1902, \$13,683,290, against \$69,021,589 last year, a reduction in this single item of \$55,338,299. This reduction, of course, was caused by the shortage in the corn crop, due to the drought of last summer.

The committee on public lands of the House of Representatives has had under discussion a bill authorizing the President to transfer from the interior to the Agricultural Department forest reserves when their boundaries are permanently established.

Loss of Appetite.
A person that has lost appetite has lost something besides—vitality, vigor, tone. The way to recover appetite and all that goes with it is to take Hood's Sarsaparilla—that strengthens the stomach, perfects digestion, and makes eating a pleasure.

Thousands take it for spring loss of appetite, and everybody says there's nothing else so good as Hood's.

lished, and also giving the President power to establish fish and game preserves in such forest reserves. A favorable report was submitted to the House. This is a matter in which Mr. Roosevelt has expressed considerable interest, and it is believed that the bill will become a law.

Money in Potatoes.
The potato crop of 1901 was one of the most profitable for the farmers ever grown in this country. The demand has been so great that prices advanced to a point where large importations of potatoes from Europe were made. The great industrial activity in this country has created an almost unprecedented demand for all the products of the Eastern farmers, and it is probable that this demand will be as great the coming year. Good cultivation and the liberal use of Bradley's Fertilizers insure good crops of potatoes.

Most of the progressive potato growers are using Bradley's fertilizers extensively, and they report that the Bradley brands not only distribute most readily in potato planters, but that they also produce the largest crops of fine quality marketable potatoes. It is also notable that the growing crops where Bradley's Fertilizers have been used withstand drought better than without them.

The Northeastern Farmer expresses much surprise that Mr. Dana H. Morse of Vermont at a meeting in Maine stated that clover hay is of far greater value to the Maine farmers than timothy or any other variety grown. They have been taught to believe that timothy is the best all-round grass that can be grown for hay, and that ordinary clover is about the poorest. Mr. Morse said that Northern red clover is the nearest to a balanced ration of anything that can be grown on the farm, and is the ideal food for dairy cows and young stock. The whole secret lies in the cutting and curing. It should be cut early, cured quickly, and placed in tight barns. The roots left in the ground help to renovate the soil, and help to prepare it for the next crop. As this is the very doctrine that we have been advocating for more than twenty years in the columns of this and other papers, we certainly agree with Mr. Morse, but we will appeal to higher authority. The analysis of red clover hay shows one hundred pounds to have 84.7 pounds of dry matter, of which there are 6.8 pounds of digestible protein, 33.8 pounds digestible carbohydrates, and 1.7 pounds crude fat. This is very near the so-called balanced ration of one pound of protein to five and one-half pounds carbohydrates and fat, which experts give as the proper feed for cows, when a few months fresh, and yielding well. While there might be some variation in individual cows, no one food and few compounds would come nearer than this for a dairy herd. A cow long accustomed to grain foods might be benefited by a mixture of one quart of corn and cob meal, one to ten, and three quarts wheat shorts, one to three and one-half, making the mixture about one to five and one-half, the same value in a more concentrated form.

The tariff bill for the Philippine Islands, which has been lately passed and signed by President Roosevelt, does not seem to be designed as oppressive to the inhabitants of those islands, or as demanding much for the United States from them. It makes the importations from the United States pay the same duty there as those from other countries, thus helping out the Filipino treasury. The products of those islands are to be admitted here at a duty which is twenty-five per cent. below those placed on the products of other countries, and the amount thus collected is paid back to the Filipino Government, to be used for their government expenses and public improvements, as is the condition in Porto Rico. It might have seemed a more simple plan to have admitted the goods from all these islands free of duty, but to have done so would have been for the benefit of importers or consumers here, without in any way helping to bring on the improved conditions there that the United States seems to feel itself responsible for, after taking them from Spanish control. This may be called imperialism, but it differs from that imperialism which subjugates new colonies and obliges them to pay tribute to the conquering power. It certainly places Uncle Sam in the position of a parent who wishes to teach his children to be self-supporting, but does not wish to appropriate any of their earnings.

That department of statistics is growing amazingly now that the aldermen have practically declared it a municipal vermiform appendix. It seems that here is the very department of our city government to which outsiders have been taking off their hats. And we never knew it. Truly there is more of the prophet in statistics than the casual observer would imagine.

The Rev. Brownback is worthy of a place in a modern Mother Goose. The gentleman of the old version who went up to London is nothing to the man who advertises for a matrimonial partner, and then starts on a journey to examine the list of applicants. But he should not be called a Lotherio. Lotherio was gay and the proceedings of the person in question are distinctly lacking in sense of humor.

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The potato crop of 1901 was one of the most profitable for the farmers ever grown in this country. The demand has been so great that prices advanced to a point where large importations of potatoes from Europe were made. The great industrial activity in this country has created an almost unprecedented demand for all the products of the Eastern farmers, and it is probable that this demand will be as great the coming year. Good cultivation and the liberal use of Bradley's Fertilizers insure good crops of potatoes.

Most of the progressive potato growers are using Bradley's fertilizers extensively, and they report that the Bradley brands not only distribute most readily in potato planters, but that they also produce the largest crops of fine quality marketable potatoes. It is also notable that the growing crops where Bradley's Fertilizers have been used withstand drought better than without them.

The Northeastern Farmer expresses much surprise that Mr. Dana H. Morse of Vermont at a meeting in Maine stated that clover hay is of far greater value to the Maine farmers than timothy or any other variety grown. They have been taught to believe that timothy is the best all-round grass that can be grown for hay, and that ordinary clover is about the poorest. Mr. Morse said that Northern red clover is the nearest to a balanced ration of anything that can be grown on the farm, and is the ideal food for dairy cows and young stock. The whole secret lies in the cutting and curing. It should be cut early, cured quickly, and placed in tight barns. The roots left in the ground help to renovate the soil, and help to prepare it for the next crop. As this is the very doctrine that we have been advocating for more than twenty years in the columns of this and other papers, we certainly agree with Mr. Morse, but we will appeal to higher authority. The analysis of red clover hay shows one hundred pounds to have 84.7 pounds of dry matter, of which there are 6.8 pounds of digestible protein, 33.8 pounds digestible carbohydrates, and 1.7 pounds crude fat. This is very near the so-called balanced ration of one pound of protein to five and one-half pounds carbohydrates and fat, which experts give as the proper feed for cows, when a few months fresh, and yielding well. While there might be some variation in individual cows, no one food and few compounds would come nearer than this for a dairy herd. A cow long accustomed to grain foods might be benefited by a mixture of one quart of corn and cob meal, one to ten, and three quarts wheat shorts, one to three and one-half, making the mixture about one to five and one-half, the same value in a more concentrated form.

The tariff bill for the Philippine Islands, which has been lately passed and signed by President Roosevelt, does not seem to be designed as oppressive to the inhabitants of those islands, or as demanding much for the United States from them. It makes the importations from the United States pay the same duty there as those from other countries, thus helping out the Filipino treasury. The products of those islands are to be admitted here at a duty which is twenty-five per cent. below those placed on the products of other countries, and the amount thus collected is paid back to the Filipino Government, to be used for their government expenses and public improvements, as is the condition in Porto Rico. It might have seemed a more simple plan to have admitted the goods from all these islands free of duty, but to have done so would have been for the benefit of importers or consumers here, without in any way helping to bring on the improved conditions there that the United States seems to feel itself responsible for, after taking them from Spanish control. This may be called imperialism, but it differs from that imperialism which subjugates new colonies and obliges them to pay tribute to the conquering power. It certainly places Uncle Sam in the position of a parent who wishes to teach his children to be self-supporting, but does not wish to appropriate any of their earnings.

That department of statistics is growing amazingly now that the aldermen have practically declared it a municipal vermiform appendix. It seems that here is the very department of our city government to which outsiders have been taking off their hats. And we never knew it. Truly there is more of the prophet in statistics than the casual observer would imagine.

The Rev. Brownback is worthy of a place in a modern Mother Goose. The gentleman of the old version who went up to London is nothing to the man who advertises for a matrimonial partner, and then starts on a journey to examine the list of applicants. But he should not be called a Lotherio. Lotherio was gay and the proceedings of the person in question are distinctly lacking in sense of humor.

Loss of Appetite.
A person that has lost appetite has lost something besides—vitality, vigor, tone. The way to recover appetite and all that goes with it is to take Hood's Sarsaparilla—that strengthens the stomach, perfects digestion, and makes eating a pleasure.

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Our Homes.

The Cause of Baldness.

A writer in a comic paper recently suggested that as microbes had been shown to be the cause of almost every known disease, it was in order for some one to discover the bacillus of baldness. He did not know that this very thing had been done, and that his joke was rather earnest. The microbial and contagious character of most chronic cases of baldness has now been well established. The disease has been thoroughly discussed by Dr. Sabouraud in a recent book published in Paris, and some of his conclusions are given in *La Nature*, by Dr. A. Cartaz. One of his most striking conclusions is that baldness, as a chronic malady, is a disease not of old age, but of youth; in bald old men we simply see the results of a disease that has been slowly doing its work for many years. Says Dr. Cartaz:



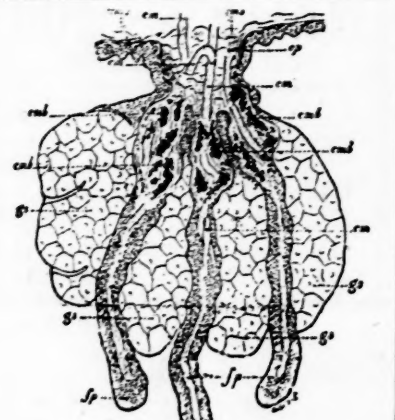
MICROBACILLUS OF BALDNESS.

"Baldness is a contagious disease caused by a microbe. A point that the author has not touched upon, and which seems of great importance, is the question of what subject is fitted to receive the bacillus, to furnish his head a good soil for its growth, while his neighbor keeps his hair until his last hour. Baldness seldom attacks women, or at least, it is exceptional among them, and is produced in the majority of cases by other causes than those of the common malady."

"Must we invoke, as in the case of many other diseases, a special resistance, a peculiar state that renders the subject refractory? Probably. We have not all, to an equal degree, a receptivity even for contagious disease, and there is a considerable number of subjects who are exposed to contagion without being attacked. It is probably the same with baldness. But, nevertheless, it is curious that only men should become bald. Is it their long hair that preserves the women? Then we should return to the habits of our long-haired ancestors. . . . Baldness is a disease whose general and local causes are numerous, but which is closely allied to a very common skin disease called seborrhea."

"The skin contains not only the sudoriferous glands which secrete sweat, but also the sebaceous glands, which produce the oily matter that lubricates the skin. Exaggeration of the function of these glands gives rise to the disease called seborrhea."

"This disease, Doctor Cartaz goes on to say, is due to a specific microbe that lives and multiplies in the sebaceous glands and causes baldness by its action on the roots of the hair. To quote again:



ALTERATION OF HAIR FOLLICLES IN CHRONIC BALDNESS.

"So far from being a disease of old age, baldness is an affection of youth. Baldness begins in the young and increases, whether rapidly or slowly, up to the fifth year. Bald old men have not been bald young men; their baldness has not been cured—that is all. Seborrhea, which shows itself in many subjects by disagreeable eruptions on the face and forehead, known as 'acne,' determines, when it attacks the scalp, first a limited, then a more extended, and finally a total baldness."

"Baldness, then, is a contagious disease of microbial origin. Must we therefore reject all the other causes that have been assigned for the loss of the hair? Assuredly not, and the best proof is that the dwellers in the country number much fewer bald men than the inhabitants of cities. Why? It is because their sanitation, all things considered, is better than ours; . . . the life in the open air and the frugal living give strength to the organism and a more normal and regular constitution. Diabetes, as well as baldness, is less frequent in the country than in the city. . . . Bad sanitation, intellectual overwork, lack of physical exercise, add their action to that of the destructive bacillus of seborrhea."

"If baldness due to seborrhea is a microbial disease, it must then be curable. Alas! we can hold out no hope to the victims that await its cure. Seborrhea is a chronic infection, and we cannot expect to destroy radically all the microbial colonies that have established themselves in the sebaceous glands. Although we can achieve no radical results, however, we can stop the progress of the invasion and limit the field of disaster. A thousand and one antiseptic preparations have been tried, but we always must and should proceed with caution. Some scalp is easily subject to inflammation on contact with certain substances, and we shall run the risk of producing an irritation more grave than the disease itself. We must act with prudence and seek the advice of experts. Perhaps some day when the nature of the disease has been well determined, we may, if the hair follicles have not been destroyed, find a means of restoring their vitality and to cause a growth of hair on a bald head. For the present, however, though we may ameliorate and check the disease, we cannot repair the damage that it has done."—Translation made for the Literary Digest.

How to Care for the Sick.

The daffodil is the only thing that waxes the winds of March. Dreaded by the mariner,

the bane of the invalid, the harsh winds of this month seem to bring no good in their wake. The only person who welcomes them is the farmer, who has learned their value in stirring the earth and preparing the soil for April showers.

"A peck of March dust," says the old adage, "is worth a king's ransom." But neither the windy March of this country nor the English May are considered wholesome months. There is more likely to be sickness in the family in the early spring than at any other season of the year.

It requires a good deal of intelligence to take care of a sick person, and an intelligence of a peculiar kind. A woman of phlegmatic, or better yet, of a sanguine temperament, is the proper one to enter the sickroom. To admit a fidgety, nervous person is the worst thing possible for the patient. When taking care of an invalid, talk in a soft, low tone and move about in a quiet manner. No matter how excited you feel over your friend's illness do not show it, but be calm and cheerful, even though you think you are watching over a deathbed. When the patient is not sleeping, and when the light will not hurt his eyes, keep the shades up and let the sunshine fill the room. Don't let the sickroom look gloomy. Do not say "No" to a sick person if you can help it, and do not impress your charge that he is under martial law and must obey you, binding him down by cast-iron rules. Humor and soothe an invalid all you can, and be ready to minister to every little want and whim.

Be sure that the sick person is in a perfectly comfortable bed and is tucked in well. If he is chilly, see that no little drafts of air can get in between the covers, and be on the lookout to change the water in the hot-water bag when it begins to get cold.

A patient during a protracted illness often has abnormal longings for certain kinds of food. These longings are to be gratified if possible, for when the special dainty the invalid craves is placed before him, in nine cases out of ten he will take only a taste, and that one taste, unless the food is suitable for him in his feeble condition, will convince him that he does not care for it. The invalid's food should be served on the prettiest and daintiest dishes to be had in the house. Make the food look attractive. It is better to under than to overseason, because the patient himself can add more if he desires it.

Do not whisper near a patient. It is extremely annoying to any one, even to a perfectly well person, much more to a delicate invalid, to hear the smothered voices of friends or any one, even in an adjoining room.

These suggestions are offered by an experienced physician, and one who, through being a patient himself, has learned the hardships of patients who have been attended by overzealous and thoughtless nurses.—New York Tribune.

Things Worth Knowing.

A pound of sugar is one pint, and an ounce of liquid is two tablespoonsful, and a pint of liquid weighs sixteen ounces.

Silver spoons that have become discolored from contact with cooked eggs may be easily brightened by rubbing with common salt. Coal gas, and the near presence of rubber in any form, will cause silver to tarnish. One of the best receptacles for silverware is to wrap them in a cotton flannel knife-case tacked to a cupboard door.

In cleaning paint spots that will not yield to soap, try a damp cloth, wet in strong soda water and rub lightly.

A sponge may be cleaned by letting it lie covered in milk for twelve hours, and then rinsing in cold water.

Glass may be cut with a chisel if kept constantly wet with camphor gum dissolved in spirits of turpentine.

In case of a scald or burn the essential thing is to exclude the air as quickly as possible. If not blistered, cover with old linen cloths dipped in sweet oil, then cover securely from the air. For a slight burn cover with common salt; this will soon ease the pain. But for a dangerous scald or burn, send as quickly as possible for the nearest physician, and do not rely too implicitly upon home-made remedies for treatment.

For the sting of a bee or wasp nothing is better to neutralize the poison than fine cut tobacco dampened and applied to the wound. A raw onion cut in two and laid on the puncture will also neutralize the poison in a short time; also a pinch of common salt slightly dampened, will soon relieve the pain.

To clear the premises of rats, place freshly slacked lime in their runways.

Newspapers soaked in a solution made of cayenne pepper and water, and thrust into mice holes, will free the house from mice.

To cure a felon, apply a poultice made of rye flour and soft soap.

The air in a damp cellar may be made drier and purer by placing in it an open box containing fresh lime.

To mend china, mix together equal parts of fine glue, white of an egg and white lead, and with white paint the edges of the article to be mended. Press the pieces together until hard and dry, and then scrape off the cement that sticks above the joint.

If the hair is falling out, rub the pulp of a lemon on the scalp.

Ink stains may be removed from white goods by rubbing promptly with a slice of lemon.

Alum water will restore almost any faded colors, if put into the rinsing water after the goods are washed.

In trimming a kerosene oil lamp, remove the charred part of the wick by pinching it with a piece of paper. If the wick is frayed, even it with a sharp pair of scissors.

When a slight illness attacks a member of your family no better remedy can be found than diet and quiet. Rest is many times more useful than medicine,—rest for the digestive organs and for the whole body. Frequent doses of medicine often make a confirmed invalid. When diet and rest do not work a cure it is time to call a physician. Housekeepers, as a rule, do not rest enough from their heavy burdens. Too much time is spent in catering to the often depraved appetites of the family, or if they do sit down to rest there is a torn garment to mend, buttons to be looked after, otherwise a dainty piece of work to crochet or a piece of embroidery to finish, the worry of which is equivalent to a hard day's work at the ironing-table or the sewing machine.

Soiled undergarments or the wash cloths ought not to be put into a closet. They should be placed in a large, roomy basket and then placed in a well-ventilated room at some distance from the family. Having thus excluded one of the fertile sources of bad odors in closets, the next point is to see that the closets are properly ventilated. It matters not how clean the clothing is in the closet, if there is no ventilation there will be a disagreeable and unhealthy odor. Any garment after being worn for a while will absorb more or less of the exhalations which arise from the body, and thus contain an amount of foreign matter which may

lead to some disease. It is equally important to ventilate daily every sleeping-room in use in the house, not forgetting the room containing your house plants. Open a door or window and give the plants a free circulation of air, not necessarily letting a cold strong wind directly upon them, but rather from the opposite side of the room. Plants thus treated quickly respond to the treatment.—The Country Gentleman.

The New Physical Culture.

"The teaching of physical culture," said Dr. Albin Hagman, "so changes from year to year that it is now hardly to be recognized as the same branch of instruction that became compulsory in most schools ten years ago."

"It began by meaning muscle development; now it means health. It began by being a stimulant; now it is, so to speak, nourishment."

"The proper word for the work is not physical culture, but medical gymnastics. The graduate from a course in physical culture used to come out with abnormally developed muscles, which were lost so soon as exercise stopped."

"Now one who finishes a proper course in medical gymnastics is a healthful human being, whose muscular development is an incident and not an end, and the excellent condition of whose body is by no means dependent upon constant stimulation by rigidly enforced exercise."

"The revolution in the method of teaching includes, among its most important steps, almost the entire abolishment of apparatus. The day of elaborately fitted gymnasiums is gone. Dumbbells and Indian clubs and chest weights are outclassed. Any living-room is an excellent gymnasium."

"Strong men like Dempsey, Jackson and Professor Dowd have done more to harm physical development than to assist it. They were abnormal; they were strong and muscular because they were so. And incidentally I may say that all three died when they were comparatively young men."

"But the possibility of such development as theirs so fascinated people that they all set out to become Sandows. Now Sandow did not become Sandow; he was born Sandow."

"The person who acquires phenomenal muscular development is treating his muscles just as he treats his body when he stings his back with alcohol. And the result is just as certain to come in one case as in the other. The way physical culture used to be taught is neither more nor less than a form of physical dissipation, just as harmful to the body as any other form."

"When I say this I am not thinking only of those who went in training to become professional athletes. I mean also those in the schools and college, where so-called physical culture was compulsory."

"In all the colleges in this country the theory was the same. Large muscles, strong sinews, ability to lift and to throw, that meant strength and strength meant health. In the women's colleges the pupils were striving as hard as men to develop biceps."

"With the new method we look less to muscle-making and more to making the organs healthy and giving them proper room. The keynote of physical culture was in a word, 'exercise'—that is, by motion. The keynote of medical gymnastics is 'breathing.' The pupil who learns to breathe has a wonderful preventive of disease, and to ward off disease is what we are working for, not momentarily superior development which shall leave the body liable to weakness and ailments."

"Now, the value of breathing has always been recognized, but it has always been wrongly taught. It is wrongly taught now in many schoolrooms, and several I know of have only this year begun to understand the inessential distinction between chest and abdominal breathing which has always been so emphasized."

"The new understanding is that chest and abdominal breathing are alike inadequate. The single point to be observed is to breathe deeply and deeply—with chest and with abdomen—all the air you can. That is the only correct breathing. It is the air that purifies the blood. Well, then, get as much of it as you are able with both chest and with abdomen."

"The instruction in breathing then consists in training in this sort of breathing and in expelling the air, and afterward in localizing the breathing for special strengthening of one side or back. This is accomplished by assuming such positions as will force the air to a weak side."

"Learning to breathe deeply and so to expand the body and give room to each organ sums up the whole science of physical training. Accomplish that, and the muscles will take care of themselves."

"It is true that they will develop; it is true that the chest development alone will be from 2 to 2½ inches, and that the muscles of the arm and of the back and of the whole body will be made large and healthy, but this is an incident to the process of making room for the organs. Whereas when the training is directed to the muscle development alone, the organs themselves are often weakened."

"This amounts very nearly to a reversal of the old theory, and the result is seen in the fashion of fitting up a gymnasium. If I were going to fit one up newly I should have in it no apparatus at all, excepting a few benches of various heights and breadths. In the gymnasium which I use I make use of some of the apparatus simply because it is there. I use the rings and the horizontal bars, but only in connection with breathing exercises."

"I have discarded altogether the dumbbells, Indian clubs, wands, pulleys and chest weights—and remember that when I began to teach, and up to within a very few years ago, I made use of all these, and fancied it was the only way to do. The only apparatus which I consider very nearly necessary is the bench."

"One is rather high and fitted with a sort of foot brace like a stirrup. The pupils sit upon this bench as in a side-saddle, simply for the purpose of assuming various positions which I wish them to take and steadily to keep while they go through with the deep-breathing exercises."

"The other bench is somewhat lower, and upon this the pupils sit astride to assume another set of positions. But if it were necessary, the jamb of a door could be made to do about as well for the purpose of steadying one while the exercise was done."

"Of course all apparatus may be used, if it is used as a help in breathing, and not put to its old purpose. Used merely to give development, the old apparatus is a positive injury."

"This aim of development and its acceptance as the equivalent of strength and health are nowhere more deplorably illustrated than in our colleges. The so-called athlete is usually really not an athlete at all."

"A man with abnormally developed muscles, capable of great individual effort, I mean of one great effort at a time, and

not really a man of endurance. Or if he be indeed able to endure for the present he has simply stimulated himself by his present heroic practices up to the point of abnormal achievement, and as soon as the heroic practice stops, he is very likely not to cease strong as other men; athletes are in most cases stimulants, and nothing, or very little, besides."

"One other great essential which appeared to be entirely lost sight of at first was that physical training should be given with regard to the individual to be trained. The old way was to train everybody in classes. The way now is to minister to individual needs. I give out my work to my pupils just as I would give out prescriptions."

"I write out for one pupil, say, 'First exercise, fifteen times, second exercise, twelve times,' and so on, and to another the number will be greater or less. By medical gymnastics we mean the training of the individual, just as by medical advice we mean the administering of medicine for the special case under treatment."

"And what is the result of the present treatment? Well, I have watched pupils for two or three years after they have finished—not very much longer because the new way has not been in existence much longer than that—and I have seen them strong and healthy, and permanently cured of ailments with which they were afflicted when they began the work."

"I have seen that from year to year the chest expansion and incidental muscular development acquired during training have been maintained without effort. With the old methods who could say the same thing three years after their training ceased? Why, a year without the accustomed exercise found a pupil with flabby muscles and contracted chest."

"The reason for this is very simple. Since the present method consists almost entirely of the proper breathing exercises, it becomes after a few months simply second nature. It is as easy to breathe deeply and correctly as it was to breathe badly, and the pupil does it with as little thought."

"This means that the training taken in school becomes a habit, and that the pupil carries about with her all her life a fountain of youth and health."

"How many times do you breathe in the course of the day? Well, your daily exercise, if you know how to take it, consists not in half an hour's spasmodic effort night and morning, but of constant exercise, with every breath you draw and expel. Do you not see how I can say that no gymnasium with apparatus is necessary?"

"A world of fresh air and the good sense to breathe it properly, that is all that is needed. The rest is habit. And that is what the present science of medical gymnastics reduces to."

"In one point only," added Dr. Hagman, "does the old way of teaching physical culture agree with the new. Both have held steadfastly to the necessity for disregarding corsets. Since the purpose of the deep breathing is to give more room to all the organs, as well as to increase the supply of air to the body, it is easy to see how the first corset must be brought about if there is no room for the organs to have more room, so to speak. And the very loosest corset is tighter than no corset at all."

"In these two points the old method agrees with that of the present, and this corset dictum has followed physical training down from its first stages to the present, through all the steps of an evolution which have made it not the teaching of tricks, but the science of health."—New York Sun.

Domestic Hints.

CHICKEN SOUFFLE IN PEPPER CASES.
Chop very fine one cupful of chicken meat previously cooked. Mix with it two tablespoonsful of flour, one tablespoonful of chopped parsley, one-half tablespoonful of chopped onion and one cupful of hot milk; put on the stove; let it come to a boil, and add the well-beaten yolks of three eggs; remove from the fire; fold in the whites of the eggs beaten to a stiff froth; pour into the prepared pepper cases; dot with bits of butter, and bake until brown and fluffy. The large bell peppers are best for cooking; always select those that have not begun to change color; cut a slice from the stem end, extract the seeds, throw them in clear cold water; let them be for an hour; then drain them, and they are ready for use.

OFFICE CAKE.
Two cupsfuls of sugar, one of butter, and one of molasses, one large cup of strong coffee, four eggs beaten, five cupsfuls of sifted flour, one cupful of baking powder and half a teaspoonful of baking soda with the flour, one pound each of raisins and currants, quarter of a pound of sliced citron, two teaspoonfuls each of cloves and cinnamon, and one teaspoonful each of allspice and grated nutmeg. Bake one hour and a half.

CELERY WITH CREAM SAUCE.
Three heads of celery, one pint of milk, butter the size of an egg, flour to thicken and salt to season. Wash and scrape the celery, cut into pieces one inch long, and simmer in salted water for half an hour. Make a cream sauce of the milk thickened with flour, with butter and salt for seasoning. Add the celery, from which the water has been drained, and serve in a heated dish.

SCRAMBLED TOMATOES.
Stew five or six good-sized tomatoes and let them cool. Beat separately the yolks and whites of six eggs. Add to the yolk one cup milk, pepper and salt; then beat in the whites and tomatoes. Turn into a pan on hot butter and stir until well cooked. Serve on buttered toast.

FROZEN CUSTARD.
Three cups cream, eighteen eggs, two pounds sugar, vanilla to taste. Heat two parts of the cream in a double boiler over a quick fire; beat eggs to a light froth with sugar, and add the cream slowly, stirring constantly. As soon as a coating is formed on the spoon, add the remaining part of cream, and stir until cold. Strain and freeze.

EGG CROQUETTES.
Chop the whites of six hard-boiled eggs fine and drain free from all liquid. Mash the yolks of the eggs through a press. Seal one pint of milk; rub together until smooth one tablespoonful of butter and two of flour, and add the sieved milk, and stir until thickens; add the yolks of one raw egg and the whites and yolks of the boiled eggs, mushrooms, and salt and pepper to taste. Stir quickly and carefully together, take from the fire and put away to cool. When thoroughly cold form into cylindrical croquettes; dip in egg and bread crumbs and fry in smoking hot fat. Garnish with parsley and serve.—From Table Talk, Philadelphia.

Hints to Housekeepers.
The removal of ink stains is always a problem because inks are made by so many processes. Soap and water will remove some inks, while strong chemicals make ink impressions on other. The sooner the stain is treated, the more easily it is removed. Washing and soaking in cold water, or in sweet or sour milk, will remove the greater part of the ink and frequently the stain. Spots on washable articles should be soaked in milk or water. Rub the spot and change the liquid frequently. After two or three days, if a stain remains, wet it with a strong solution of oxalic acid and place it in the sun. After this rinse very thoroughly.

A Celestine omelet, as made by a French cook, is something to remember. It is, in fact, plural, for the real Celestine is served individually, one egg, the white and yolk beaten separately to an omelet. As, however, this form of the dish needs a rapidity in preparation that is not possible always in the average kitchen, it is quite as well



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to make one large omelet, say of six eggs, after the usual method. Just before folding, cover the omelet with a thin layer of peach marmalade, and on this sprinkle chopped candied fruits. Fold and slip to a hot dish, spreading over the top a few almonds that have been blanched and chopped, covering finally lightly with whipped cream. Once eaten in its perfection this omelet will be a thing to be afterward desired and striven for.

A fried egg that is left when a meal is finished seems a useless remnant, no longer available as food. Yet cold fried or scrambled eggs may be chopped and mixed with minced meat to the latter's great improvement. Cold poached eggs, too, that are not broken can be returned to the water and boiled hard to be used for garnishing or to mix with salad.

A middle-aged woman should wear for first mourning the plainest of gowns made of Henrietta cloth, either trimmed with crepe or with no trimming. Little turn-over bands of hemstitched lace at neck and wrists give the only permissible touch of white.

The bath mat is to be spread upon the floor only during the process of bathing and drying. When out of use it should be hung on a towel-rack convenient to the bath-tub.

Negligee gowns this season are nothing if not picturesque with their wide sleeves and soft, flowing draperies. A sumptuous material for the negligee to be worn when the weather is bleak and cold, is called zenana, a very heavy fabric with silk and wool and a woolly back, resembling down. There are numerous designs procurable in this warm goods, and a full range of delicate colors. No lining is required, and the material is double width. Lace and ribbon, tastefully employed, add the desired touch of ornamentation. This novelty fabric is also used to fashion cloaks and carriage afghans for infants and bathrobes for gentlemen.

Carpets that show a decided pattern should be carefully chosen to bring into relation with other parts of the furnishing. Their position is an important one, as their expense is a considerable part of the entire outlay for the room.

Fashion Notes.

Low shoes and slippers are keeping pace with all the other elegances of dress, and it is evident that dressing the feet is to be a very particular consideration during the coming summer. The practical walking ties of patent leather, suede and French kid lace up the front in the usual manner, but more dressy shoes of this kind show straps across the instep. Large buckles and broad tongue flaps characterize the slippers of leather, silk or satin, and a pretty French novelty is a slipper of flowered silk with tongue and heels of patent leather. On the white satin slipper for the bride the tongue flap is of white lace.

Linen gowns both in white and colors promise to have great popularity this season. Blue, dull pink, green and beige are first choices in colors, and some embroidery in white, even if it is only on the waist, is the modish decoration, with tucks and stitched bands in addition.

Hand-embroidered polka dots and flounces with scalloped edges are one feature of trimming. Most of the linen gowns made by the tailors have a jacket and skirt worn with a white shirt waist, but the dressmaker's linen gown has a blouse waist daintily embroidered and finely tucked.

In spite of all the bewildering colors, shadings and gradations of color introduced into dress fabrics, ribbons and flowers, it will be largely a black and white season, and nothing can be more elegant and smart than the black and white printed summer silks.

Among the dainty accessories and ornaments for the hair are pearl nets for the back hair. But a more elegant idea for the coiffure is to weave the strands of small pearls through the pompadour, or loosely among the waves and peaks of the hair. This manner of using strings of pearls is far more artistic than the "nets," and makes a fine face appear like the dainty pictures in old engravings.

A handsome evening gown, recently worn at a fashionable gathering in this city, was of dark green velvet, a lattice effect of formal green velvet ribbon, trimmed the upper part of the décolletage, and the upper portion of the elbow sleeve, which was in the form of a single bell puffing of the satin. The lattice band was about four inches wide, and while it reached the top of the sleeve it did not reach over the entire top of the arm, the lower portion of the shoulders being left uncovered on each side. This gave the effect of a band reaching straight across the figure from arm to arm. Below the lattice band on the bodice was a very graceful drape of pale green chiffon, caught with an odd rhinestone buckle. The skirt was perfectly plain, but opened down the front over a petticoat of Marie Antoinette green showing a beautiful design in pink, mauve, green and gold.

The World Beautiful.

Lilian Whiting in Boston Budget.

"To tell truth, I do not myself hold that the whole of any one of us is incarnated in these terrestrial bodies; certainly not in childhood; more, perhaps, not so very much more, in adult life. What is manifested in this body, I venture to think likely, only a portion, an individualized, a definite portion, of a much larger whole. What the rest of me may be doing, for these few years while I am here, I do not know; perhaps it is asleep; but probably it is not so entirely asleep with men of genius; nor, perhaps, is it all completely inactive with the people called 'mediocres.'"

Imagination in science is permissible, provided one's imaginations are not treated as fact, or even theory, but only as working hypotheses,—a kind of hypotheses, which, properly treated, is essential to the progress of every scientific man. Let us imagine, then, as a working hypothesis, that our subliminal self—the other, the greater part of us—is in touch with another order of existence, and that it is occasionally able to communicate or somehow, perhaps unconsciously, transmit to the fragment in the body something of the information accessible to it. This guess, if permissible, would contain a clue to a possible explanation of clairvoyance. We should then be like leopards floating in an ocean, with only a fraction exposed to sun and air and observation; the rest—by far the greater bulk—submerged and occasionally in subliminal contact, while still their peaks, their visible peaks, were far separate."—Dr. Oliver Lodge.

In a recent address before the Society of Psychical Research in London, Dr. Oliver Lodge, who succeeds the late Frederic W. H. Myers as president of the society, made the remarkable and suggestive statement above quoted, and it is one that invites study. That which Dr. Lodge expresses in the form of a speculative theory is to others realized as an actual experience, an absolute consciousness that over and above and outside of the ordinary intelligent consciousness is another being more whose self than is his conscious self; with whom he is in a very varied degree of communion; clearer and more immediate at times; clouded, confused, even shut off by some dense state at others; intermittent always, yet sufficiently clear and impressive at times to compel his attention to the phenomena and his recognition of the truth. In fact, as one comes into still clearer recognition of this "other"

self,—which is far more the true self than the lower and lesser manifestation comes to absolutely realize that his higher, more comprehensive life is lived in this higher realm, or, in other words, that his entire being on the plane of lower consciousness is a series of which the causes lie in this other, and more real life. That is, the individual has two lives not precisely corresponding chronological sequence. The experience of the day are his because, before the dawn, they have been the experience of the higher life lived in the larger realm of spiritual self, has realized that, through experiences in the spiritual realm, and as a result inevitable, these experiences precipitate themselves into the plane of life, and are manifested on the plane of being. One does a given thing today, or meets a given person, because his spiritual or subliminal even real self has already done something or met that event on the higher plane. The real being is all the time dwelling in the more real world. As all planes are spiritual, and as the lower plane is called the physical being, but the order and denser quality of the spiritual, it is a theory clearer to designate the realm above our present one as the ethereal. In this ethereal realm dwells an ethereal body. A certain portion of its consciousness animates the physical structure and works through the physical brain, it lies with ourselves as to how closely we may establish the relation between the higher and the lower self. This relation may constantly be increased in the degree of receptivity of the lower to the higher self by living the life of the spirit, and what is the life of the spirit? The life of joy and peace; and the life of study, thought, and endeavor; the life of both intellectual and spiritual culture; the life in which the physical body is subordinated to its true place as a mechanism, an instrument for carrying out the will of the spiritual self.

Thus, by study, thought and prayer, may one more and more consciously and entirely control and determine his active life, and constantly realize and exalt it in quality. As this is done its intensity increases, its spirit alone is power.

Of telepathy Dr. Lodge says: "Telepathy itself, however, is in need of explanation. An idea or thought in the mind of one person reverberates, and dimly appears in the mind of another. How then is this possible? Is physical process going on in some physical medium or ether connecting the two brains? Is the primary physiological function of the brain, or what does that mean? Perhaps it may not be direct immediate action between the brains at all; perhaps a third intelligence is in communication with both."

Will this theory furnish the basis for a true interpretation of the mental phenomena we call telepathy? The next paper in this series will be devoted to this inquiry.

The Dewey, Washington.

Gems of Thought.

Give what you have; to some it may be better than you dare to think.—Longfellow.

So long as one loves, one forgives.—Rochefoucauld.

The monks of Antioch did not say that brother was dead, but "He has been perfected."

We take God's gifts most completely when we realize that he sends them to us for the benefit of other men, who stand beyond us in need of them.—Phillips Brooks.

Religion is the consciousness of the fatherhood of God and the brotherhood of man, manifested in peace and goodwill and all work for human welfare.—Rev. George E. Little, D.D.

The wheat does not perfect itself in a day, no more will the spirit of prayer in you. It rightly pays, to wholly merge one's will in the divine will, to purely love, to perfectly trust—the achievement of a lifetime.—S. Merriam.

Make it a rule, and pray to God to help you

The Horse.

Successful California Trotting Sires.

Several of the best-known trotting breeding establishments in California have been broken up during the past few years. That State is still well supplied with material of the right sort for producing first-class race winners. The most popular stallion on the Pacific Coast is McKinney (2.13), by Alcione (2.27). It looks from a distance, however, as though McKinney had quite a formidable rival in Nutwood Wilkes (2.16), whose likeness appears on the first page of this week's BREEDER.

Nutwood Wilkes was bred by Martin Carter of Irvington, Cal. He was foaled in 1888. His sire was the fast, game trotting stallion Guy Wilkes (2.15), whose likeness appeared in the BREEDER for Feb. 18, and whose blood lines were also given in that number of the paper. The dam of Nutwood Wilkes was Lida W. (pacing record 2.18). Her sire was Nutwood (2.18). Her dam was Belle, by George M. Patchen Jr. (trotting record 2.27). The second dam of Lida W. (2.18) was by the noted California thoroughbred race horse Williamson's Belmont. George M. Patchen Jr. (2.27), that got the second dam of Nutwood Wilkes (2.16), was also known as California Patchen. He was bred in New Jersey, but was taken to California in 1862, and kept there four seasons. His sire was George M. Patchen (2.23). His dam was by Top Bellfounder, a grandson of the Norfolk trotter imported Bellfounder.

Nutwood Wilkes is a chestnut in color and his conformation is nearly perfect. It will be difficult to find an animal with better barrel, shoulders, back, loin, coupling, croup, quarters and limbs than that shown in his likeness upon our first page. As this likeness was reproduced from a photograph from life, it is not probable that it flatters him in the least, at any point. The likeness is a reproduction of one that recently appeared in the California Breeder and Sportsman.

This horse has never been campaigned severely. He took a record of 2.20½ against time as a three-year-old at Stockton, Cal., Oct. 20, 1891. His name does not appear among the starters in 1892 or 1893. In 1894 he started in two races and won the first and second heats of a race at San Francisco, Cal., in 2.19, 2.19½, and made Wayland W. trot the third heat in 2.17 to beat him. He was not raced in 1895, but was started four times in 1896. He won the 2.19 trot at Petaluma, Cal., Aug. 6, 1896, in straight heats; time, 2.16½, 2.18½, 2.18. He has not been raced since that season.

Nutwood Wilkes is now credited with twenty that have made records of 2.30 or better, and sixteen of them are trotters. The fastest of his get is the handsome trotting stallion John A. McKerron, owned by Mr. Harry K. Devereux of Cleveland, O. This stallion trotted a mile in a matinee race last season in 2.06½, the last half in 1.02½ and the last quarter in 30½ seconds.

Notes from Worcester, Mass.

The race track at Greendale is rapidly responding to the indications of spring, and in a few more weeks the course will have fully emerged from its winter lethargy and all will be activity. The season is much faster advanced than a year ago at this time, and it is now a question of only a very few weeks before the going will be very fair. At present the track is pretty heavy, but not sufficiently muddy to prevent light jogging work. Numerous improvements are to be made at the track this season, and racers, when they journey out there in July for Worcester Driving Company's opening meeting, will be quite struck with the alterations. In the first place the Worcester Agricultural Society, which owns the grounds—Worcester Driving Park Company being merely the lessees—has voted to erect three rows of horse stalls and work upon them to commence shortly. A number of cattle and carriage sheds are also to go. A whole lot of grading is also to be done.

Within the half-mile track enclosure there is a big field which, when leveled off and sodded, will be available for a number of purposes, but which in the condition it was in at the time of track construction was valueless as a source of revenue. During the winter much dirt and gravel has been carted into the centre, and this spring the whole will be graded over, leaving an attractive expanse of green to take the place of the unsightly piles of cobble stones and gravel that spectators have heretofore been obliged to gaze upon between heats.

The track itself will require but little work upon it other than that necessary at any course during the spring of the year. A season ago Seth Griffin, the veteran track builder, put in a number of weeks with his track machines, leveling off the waves that appeared after the frost following the first year of construction. Since that time, Lyman H. Brackett, superintendent, makes his home on the grounds the year around, and has entire supervision of the track maintenance.

From the number of inquiries that have been received regarding stabling rooms at the grounds, it is a foregone conclusion that horse trainers throughout New England will make their headquarters at the track than ever before. John Kervick and Taylor have wintered their strings at the track, and are at present the only occupants there, but others are booked to make their appearance in a few weeks, and by June 1 most of the stalls will be occupied. The only absentee from last season's list will be Walter C. Warren, who has maintained a large training stable ever since the track was built. He recently accepted the position of superintendent and trainer at Mr. Hitchcock's stock farm in Marlboro, and will, it is understood, do his training at the Marlboro track.

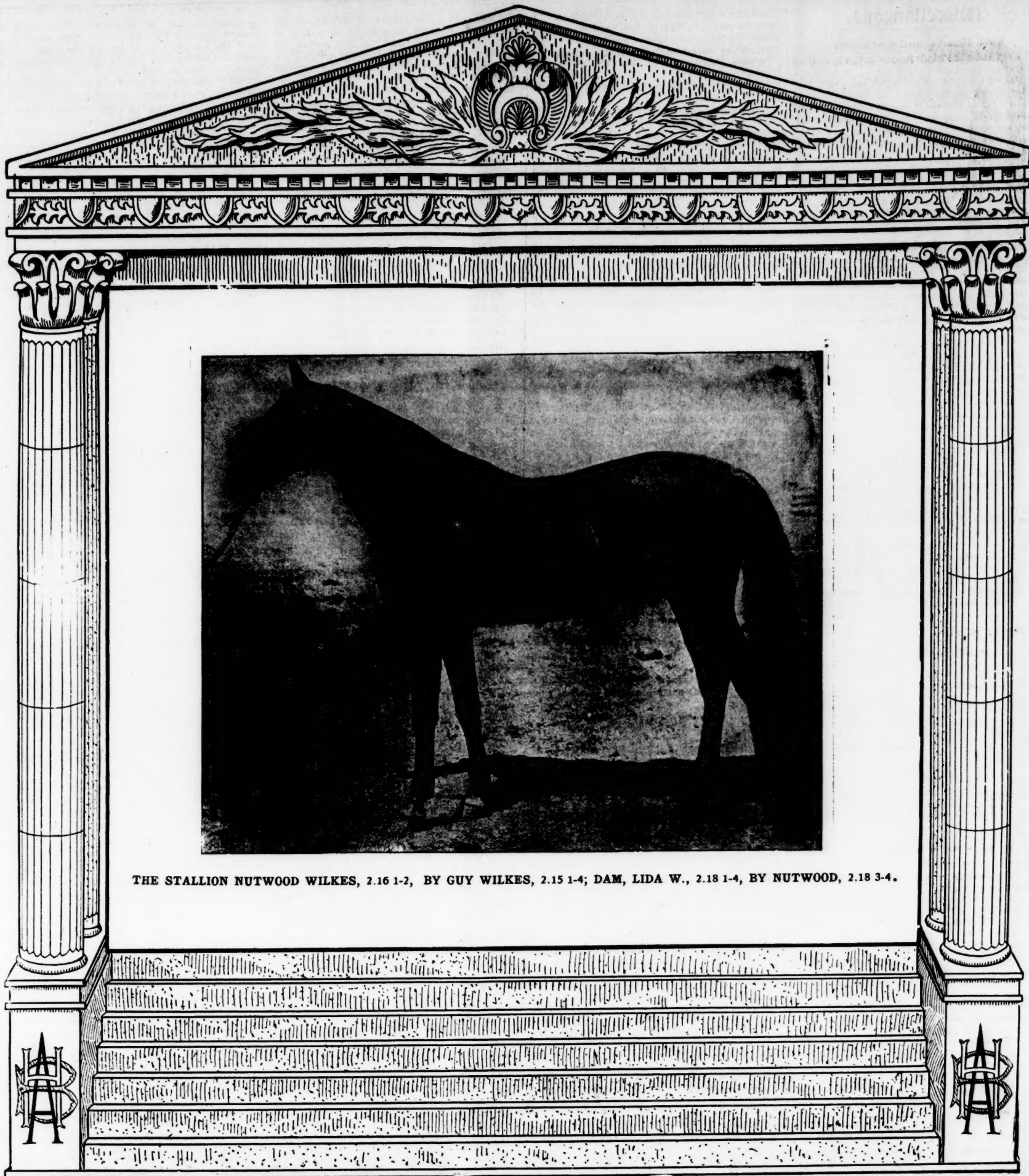
Dr. F. H. Kendrick returned last week from the Lackey Sale in Cambridge City, Ind., with four horses that he purchased there. They were shipped through by express in a car along with the purchases of A. H. Merrill and E. M. Gillies of Boston. In a two-year-old colt, Lysides by name, Dr. Kendrick believes he secured an individual of rare excellence. In breeding he is certainly not lacking, for he was sired by Gambetta Wilkes (2.19), and his dam was by Nuthurst, the sire of John T. (2.09), that the Doreas have campaigned over New England tracks to considerable success. The second, third and fourth dams of the colt are all in the great brood mare table. He will be worked for speed later in the fall, but probably will not be started in any races until next season. Dr. Kendrick was rather desirous of securing the four-year-old colt Boan Wilkes, with a three-year-old trotting pair of 2.16, but the colt went for more than the doctor was willing to give.

R. F. Taylor will breed his mare Valencia (2.12) to the great colt Todd. Mr. Taylor bought Valencia at the time she was consigned to a Fasig sale by the Hamiltons, and in 1900 bred her to J. Malcolm Forbes' stallion Peter the Great (2.07). The result of this union being a finely formed stallion colt that gives promise of much speed.

A. R. Wells has recently purchased in New Hampshire for his private driving one of the biggest and most striking pairs of road horses ever brought into Worcester. They stand 16.3 hands high, weigh 1250 pounds each, and are able to trot close to a three-minute clip to pole, and are as well bred as they are good looking.

Fred S. Chickering of this city, who was quite a prominent trainer on the New England half-mile tracks a few seasons ago, has engaged stall room at Greendale track and contemplates locating there about April 20. He has a few horses of his own that he will work for speed, and has agreed to take a few horses of Worcester owners to fill out his string.

Rumor has it that Julius F. Knight, secretary of Worcester Driving Park Company, will hold a similar position this year with the association at Woonsocket, which now a member of the New England Half-Mile Circuit. The subject was broached to Mr. Knight at the time the circuit was made up in this city, but no formal decision



THE STALLION NUTWOOD WILKES, 2.16 1-2, BY GUY WILKES, 2.15 1-4; DAM, LIDA W., 2.18 1-4, BY NUTWOOD, 2.18 3-4.

in the matter has yet been reached.

Announcement was made last week that Richard J. Healey, owner of Arthur Wilkes (2.19), and one of Worcester's most prominent horsemen, has leased the Bay State House, a leading hotel of the city, and will take possession of the property May 1.

THE ROADMAN.

Worcester, Mass., March 23, 1902.

Notes from Buffalo, N. Y.

A stable in which Bostonians are much interested arrived at the Jewettville covered track last week, it being that of Alonzo McDonald, formerly of Boston, but now of Port Henry, N. Y. Nominally engaged to train for G. D. Sherman of Port Henry, McDonald is in reality a public trainer, for he has several outside horses in his string, headed by the great Chalm Shot (2.04). The son of Red Heart and Pique is expected to hold his own with the other cracks eligible to the 2.07 class, Onward Silver (2.08), Lord Derby (2.04), Borama (2.07), etc., and McDonald will race him at every opportunity.

For the 2.12 classes offered through the big line, which includes the classics, the Bonner Memorial, the Massachusetts, and the Charter Oak, McDonald has two trotters to call on of which much is expected, one being the New England mare Miss Whitney (2.11), by Edgemark, the other the stallion Hamward (2.12), by Hambrino, dam, Louisa, by O'ward (2.23). Other trotters in the stable are Alabrieve (2.29), by Elvira (2.24), Jessie C. (2.24), by Brightmark (2.24), Wilton Boy, by Wilton, and Miss Viola, by Wilton. In addition he has the sensational filly Sadie Me, by Peter the Great (2.07), dam, Fancella, by Arion (2.07), Fancella being the dam of George Le V. it's sensational youngster, Todd, by Bingen.

Undoubtedly the star pacer of the string is the gelding Carl Wilkes (2.14), by Wilkes Nutwood. This fellow was raced through the Lake Erie and other minor circuits the past two seasons, and was purchased by McDonald last October. At the Memphis meeting he paced a mile, outside of Direct Hal, Geers' most talked of pacer, in 2.06½, and looks like a good pacer for the 2.15 classes. Jack Harding (2.11), by Wilkesmont, Cartridge (2.15), by Coleridge (2.04), and Jessie S. (2.14) and two green pacers complete the string.

Mr. Thomas W. Lawson of Boston, Mass., has purchased from W. M. Cobb, Spring Mills, N. Y., through Jack Kinney of Hornellsville, N. Y., three head by Ponce de Leon (2.13), that will be shown with that stallion at the coming Boston Horse Show. They are: Matthew Hume 3490, bay colt, foaled 1901, out of Myrtle Hume, by Young Jim; second dam, Trizie Hume, by Bourbon Wilkes; third dam, Kate dam of Isa Belle, 2.17, by Prince Almont; Princess Miller, bay filly, foaled 1900, out of Princetta Miller, by Prince Almont; fourth dam, Princess Miller, by Prince Almont; fifth dam, Princess Miller, by Prince Almont; sixth dam, Princess Miller, by Prince Almont; seventh dam, Princess Miller, by Prince Almont; eighth dam, Princess Miller, by Prince Almont; ninth dam, Princess Miller, by Prince Almont; tenth dam, Princess Miller, by Prince Almont; eleventh dam, Princess Miller, by Prince Almont; twelfth dam, Princess Miller, by Prince Almont; thirteenth dam, Princess Miller, by Prince Almont; fourteenth dam, Princess Miller, by Prince Almont; fifteenth dam, Princess Miller, by Prince Almont; sixteenth dam, Princess Miller, by Prince Almont; seventeenth dam, Princess Miller, by Prince Almont; eighteenth dam, Princess Miller, by Prince Almont; 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